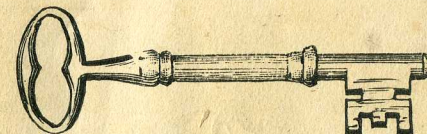


A NEW



TO THE CUPBOARD.

Published by the Society of Christian Church Workers,
BARRY, ILLINOIS.

Respectfully Dedicated to Mrs. C. Mell Hurt, Past President.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks."

To all who have so kindly contributed recipes as well as encouraging words, and to our merchants for more substantial aid, we would in this way express our gratitude.

In some cases we have received the same recipes from several ladies. In all such cases we have given credit to the one from whom first received. Hoping our little work may indeed prove a valuable aid in unlocking the Cupboard, we make our best, and probably our last bow to the public.

CHRISTIAN CHURCH WORKERS, Barry, Ill.

HERALD PRINT, Griggsville, Ill.
1908.

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MEN'S SHOES.

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BARRY, ILLINOIS.

CHILDREN'S SHOES.

BABY'S SHOES.

BREADS.

Graham Bread.

M. J. C.

Two pints graham flour, one pint white flour, one and one
pints sour milk, one tea cup white sugar, two tablespoons of butter,
two teaspoons baking powder, one teaspoon soda. Rub butter in
the flour, add the powder, soda and sugar, then the milk. Mix very
soft, bake in a quick oven.

Boston Brown Bread.

Mrs. M. Orr.

One cup sweet milk, two cups sour milk, three cups corn meal,
one cup graham flour, one cup New Orleans molasses, one teaspoon
soda and a pinch of salt. Steam three hours.

Steamed Corn Bread.

Mrs. Maria Churchill.

One cup sweet milk, one cup sour milk, two cups corn meal,
one cup flour, one cup molasses, one large teaspoon soda. Steam four
hours.

Muffins.

Mix one pint of sweet milk and two eggs, three tablespoons
yeast and a saltspoon salt and flour enough to make a stiff batter.
Let rise four or five hours and bake in muffin rings in a hot oven
about ten minutes

Brown Bread.

Mrs. Rena McTucker.

One and one-half cups corn meal, one cup of flour, one cup sour
milk, one-half cup molasses, one scant teaspoon soda, a pinch of salt.
Steam two hours and set in oven to dry off.

Steamed Corn Bread.

Mrs. Warren Lyons.

One pint sour milk, one-half pint molasses, one cup sugar, one
cup flour, two tablespoons melted lard, one teaspoon each of salt and
soda, one teaspoon baking powder, add corn meal to thicken to a stiff
paste. Steam three hours.

Brown Bread.

One cup molasses, two cups graham flour, three cups corn meal, cups sweet milk, one teaspoon soda, stirred in the molasses. in four hours and dry off in oven.

Steamed Brown Bread.

Two cups each corn meal, graham flour and sour milk, two-cup molasses, one teaspoon soda. Steam two hours and bake half hour.

Salt Rising Bread.

Mrs. Lid Green.

Scald two heaping tablespoonfuls of corn meal with one-half teaspoon salt, cover tightly and keep warm over night. Next morning use one coffee cup new milk with boiling water, to make milk as hot as possible without scalding the flour, add pinch of soda and ginger each, thicken to very stiff batter with flour, now add the scalded meal, cover, set in warm water in another vessel and keep steady warmth until very light, then add lump butter or lard the size of a walnut, a little salt with warm milk or water enough to make the required amount. Knead well, mould in pans, raise until light, and it is ready for the oven. The secret is in keeping it warm all the time.

Muffins.

Two eggs, butter the size of an egg, one cup of sweet milk, one-half teaspoon of salt, one-half cup sugar, two and a half cups flour, with two teaspoons baking powder.

Excellent Light Bread.

For the yeast take three good sized potatoes, cook well done, mash and add two pints warm water, have well soaked one cake of compressed yeast, add with one tablespoon salt and one-half tea cup sugar. Set at night. In the morning take out one and one-half tea-cups and bottle for next baking. For the bread, take the remainder of yeast and sponge. Let stand until light, mix and let raise again, when light knead and loaf in pans for baking. Bake for one and a quarter hours in moderate oven. Remove and grease with fresh lard. Leave uncovered until heat has passed off. This will make four large loaves.

Biscuit.

Mrs. M. V. Shearer.

One-half teaspoon soda, one-half teaspoon baking powder, one-half cup lard, one pint sour milk, a little salt. Bake in a quick oven.

Graham Bread.

Mrs. J. H. Hill.

One pint liquid yeast, one pint new milk, half cup butter or lard, half cup sugar and a little salt. Make a sponge of this and ham flour. When light, finish with white flour. Make into butter, and bake till done.

Waffles.

Mrs. D. W. Greene.

One quart flour, one quart rich buttermilk, two eggs well beaten, salt to taste. Have your iron hot, grease well. When done on one side turn over.

Bread Griddle Cakes.

One quart milk boiling hot, two cups fine bread crumbs, three eggs, a teaspoon nutmeg, one tablespoon melted butter, one-half teaspoon salt, one teaspoon soda dissolved in hot water. Break the bread into the milk and let stand ten minutes in a covered bowl, then beat to a smooth paste. Add the yolks of the eggs well whipped, then the butter, salt soda, and finally the whites of the eggs whipped to a stiff froth.

Corn Cakes.

One pint corn meal, one of sour or butter milk, one egg, one teaspoon soda and one of salt. A tablespoon of corn starch may be used instead of the egg. Bake on a griddle.

Batter Cakes, Without Eggs.

Make a batter of one quart each of flour and sour milk, a tablespoon of butter, a level teaspoon of soda. Pulverize the soda very fine before measuring, and then thoroughly mix with the dry flour.

Rusks.

Mrs. J. H. Hill.

One pint good sponge, half pint new milk, a little more than a half cup butter, one cup sugar, a little nutmeg. Put butter and sugar in the milk and let it get warm and stir into the yeast, make soft with flour and let it raise. After it becomes light, beat white of one egg to a stiff froth and stir in, then knead not quite so stiff as light bread. Make into cakes, raise, and bake from half to three-quarters of an hour in a moderate oven. When done put butter and molasses on top.

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Corn Bread

Mrs. D. W. Greene.

One pint butter milk, two eggs, one-third teaspoon soda, add meal to make a thin batter, salt to taste, melt a lump of butter the size of a walnut in your bake pan. Have your pan very hot and bake quickly.

Boston Brown Bread:

Miss Nettie D. Gray.

Two cups Graham flour, one cup corn meal, one cup of sorghum or N. O. molasses, one and a half cups sour milk, one level tablespoonful soda, a little salt. Steam three hours in can one size larger than the amount of dough.

Boston Brown Bread.

Mrs. Dan J. Smith.

Two cups of corn meal, one cup flour, one cup molasses, two and a half cups of sour milk, one teaspoon of soda in milk, one teaspoonful salt, stir all together and pour into a small greased crock. Steam three hours. When dark and rich in color put in quick oven to dry off. When done let stand a few minutes and turn on plate. Eat while warm. You can warm it over in the oven by slicing it.

Liquid Yeast.

Mrs. D. W. Greene.

One quart of water, a handful of hops, four large potatoes, boil till tender, and strain water and potatoes. Add salt and one yeast cake. Set in warm place until light, then add one heaping tablespoonful of salt and one of white sugar. Bottle and keep in cool place.

Yeast Bread.

Boil and mash fine one medium sized potato to each loaf, using the water. Add one teaspoon each of sugar and salt and make a stiff sponge. Set at night and in the morning add flour, butter and lard to make your bread. Work and let it raise, then mould into loaves, when light bake in a moderate oven. To have your crust crisp and tender, keep tightly covered after moulding into loaves until put into oven to bake.

Rusk.

Two cups raised dough, one of sugar, half cup butter, two well beaten eggs, flour enough to make a stiff dough, set to raise and when light mould into high biscuit and let raise again. When baked, wet with white of an egg and sprinkle with sugar and cinnamon.

CAKE & CONFECTIONERY.

General Directions and Ingredients.

A cup of flour, means a cup of unsifted flour.

A cup means a tea cup, and not a coffee cup.

Grate only the outer or yellow rind of lemons or oranges.

Raisins or other fruit should be added the last thing before the cake is baked.

It is best to keep cake in closed tin box or covered jar, and always in a dry place.

If the weather is warm place the eggs in a cold place, as they will beat stiffer and lighter.

Prepare the tins before the cake is made, greasing with lard and line the bottom with several thicknesses of paper, the top one well greased. It will do no harm to also line the sides.

Very hard butter should be warmed a little, but not melted. If quite salt or packed butter, freshen in cold water, breaking it into bits. None but GOOD BUTTER should be used, and if beaten to a cream, it saves warming.

For all white and delicate cakes use the powdered sugar, for rich cakes, plum cake, crushed loaf, powdered and sifted; for dark cakes the best brown sugar; for jelly cakes, light fruit cakes, "A" coffee, or granulated.

In using milk observe that with sour milk, soda alone is necessary, but with sweet milk, soda and cream of tartar, or baking powder is used. The first makes a spongy, light cake, and the last one like pound cake.

The proper heating of the oven is of great importance, especially for large cakes. If not very hot the butter will not rise; if the oven be too quick, and there is danger of burning, put a sheet of clean, white paper over the top.

When using "New Process" flour, recollect it requires less by an eighth than any other brand. Most good cake makers stir the milk and flavoring into the creamed butter and sugar, then the yolks, next the whites and last the flour, after first mixing with two-thirds of it the baking powder, leaving the remainder to be used at discretion.

White Cake.

Mrs. Margaret Watson.

Two cups of sugar, two thirds of a cup of butter, three cups of flour, one half cup milk, filled up with cold water, two teaspoons baking powder, whites of five eggs.

Fruit Cake.

Five eggs, three cups brown sugar, one cup molasses, one and a half cups butter, five cups sifted flour, one cup sour milk, one teaspoon soda, one teaspoon each of cloves, cinnamon, and nutmeg, two pounds of raisins, one pound of currants, one pound of blanched almonds, one-half pound citron, flavor with vanilla. This makes two large cakes, bake slowly two hours.

Orange Filling for Cake.

Two whole oranges with grated peel of one, one cup sugar, two tablepoons butter, two eggs, beat well together, and boil until it thickens. For lemon filling use lemons instead of oranges.

Sponge Cake.

Mrs. Ella Rowand.

Three eggs, one and a half cups sugar, two cups sifted flour, two teaspoons cream tartar, one-half cup cold water, one teaspoon soda, one teaspoon lemon, bake in a dripping pan.

Fig Cake.

Two cups sugar, one cup butter, one cup sweet milk, three cups flour, whites of eight eggs, two and a half teaspoons of baking powder.

Filling.

One pound figs chopped very fine, three cups sugar boiled to a syrup, beat the whites of two eggs to a stiff froth, stir syrup in the eggs and figs while hot.

Fruit Cake.

Mrs. Isri Smith.

Half pint butter, half pint brown sugar, half pint molasses, half pint sour cream, two and one-half pints of flour, four eggs, one-half teaspoon soda, one-half teaspoon each cloves and allspice, one table-spoon of cinnamon, one-half glass brandy, one pound raisins, one-half pound of currants, one fourth pound citron.

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JOHN WEBER, Cashier.

BESSIE M. STEARNS, Asst. Cashier.

White Hickory Nut Cake.

Miss Sarah Condit.

Two cups white sugar, one cup butter, one cup sweet milk, three cups flour, seven eggs, whites of all and yolks of two, three teaspoons baking powder, two cups of nut meats chopped fine, sprinkle with flour, stir in and bake in loaf.

White Layer Cake With Nuts.

Two cups sugar, one cup butter, one cup sweet milk, three cups flour, flavor with vanilla, two teaspoons baking powder, whites five eggs beaten to a stiff froth.

Icing.

One cup sugar, pour over just enough boiling water to dissolve, boil till it threads, add white of one egg well beaten, one cup hickory nuts, spread between layers.

Silver Cake.

Two cups white sugar, one cup sweet milk, two-thirds cup butter, mix butter and sugar to a cream, add milk, stirring well; three cups flour well sifted with two teaspoons baking powder. Add part of flour, then the whites of eight eggs beaten to a stiff froth, then the rest of the flour. Flavor with lemon, bake in loaf.

Watermelon Cake.

Two cups white sugar, two-thirds cup butter, one-third cup sweet milk, three teaspoons baking powder, whites of five eggs, three cups flour.

RED PART:—One cup red sugar, one-third cup butter, one-third cup sweet milk, two cups flour, two teaspoons baking powder, whites five eggs, one cup of seeded raisins.

Orange Cake.

Mrs. Martha J. Sykes.

Grated rind of one orange, whites of four eggs, yolks of five eggs, one cup sweet milk, one cup butter, two large teaspoons baking powder sifted with enough flour to make good batter.

FILLING. Take the white of one egg that was left, beat to a stiff froth, add sugar and the juice of the orange, beat well and spread between layers.

Cocoanut Cake.

Cream together three quarters of a cup of butter and two cups white sugar, add one cup sweet milk, four eggs beaten separately. flavor with lemon or vanilla, mix three heaping teaspoonfuls baking powder in three cups sifted flour and add last. Bake in jelly tins and put together with white icing and sprinkle with cocoanut between layers and on top.

White Sponge Cake.

Whites of eleven eggs, one and a half tumblers granulated sugar sifted four times, one tumbler flour sifted four times, one even teaspoon cream tartar added to sugar. Bake forty minutes in a moderate oven. If too soft let remain longer, tumblers must hold two and a quarter gills.

Lemon Jelly Cake.

Cream two cups sugar and one-half cup butter, three eggs well beaten, one cup sweet milk, four cups flour, two teaspoons baking powder sifted in flour. Beat well and bake in layers.

FILLING.—Grated rind of two large lemons, add juice with one cup sugar, one egg well beaten, add half cup water, one tablespoon butter, one tablespoon flour in little water. Place in basin of water and boil till thick, spread between layers.

Snow Ball.

Mrs. Bessie Phennegar.

Two cups sugar, one cup sweet milk, one cup butter, three cups flour, three teaspoons baking powder, whites of five eggs. Bake in deep, square tins. The following day cut in two inch squares, taking the outside off, frost on all sides and roll in cocoanut.

Coffee or Fruit Cake.

Mrs. Sophie Worden.

Two cups brown sugar, two-thirds cup butter, one-half cup molasses, one cup strong coffee, four eggs, one cup raisins, one cup currants, one-half cup citron, one teaspoon of baking powder, one-half teaspoon soda, spices of all kinds, three cups of flour.

Filling for Caramel Cake.

Two and a half cups of brown sugar, half cup cream, one teaspoon butter. Boil until quite thick, flavor with vanilla, stir all the time until nearly cold, then spread on layers of any good cake.

Fruit Cake.

Nellie Strubinger.

One pound sugar, one pound butter, one pound stoned raisins, two pounds currants, one pound citron, one pound almonds, one cup molasses, one-half cup sour milk, one teaspoon soda in the milk, one wine glass of brandy, one-half ounce mace, cloves, cinnamon and allspice, one nutmeg, ten eggs, mix a little water with the fruit and let stand over night. Bake slowly for three hours.

Mahogany Cake.

Mrs. K. H. Chrysap.

Three quarters cup of butter, two cups granulated sugar, one-half cup sweet milk, three eggs beaten separately, three cups of flour, one teaspoon soda, two ounces or two squares Baker's Chocolate, one-half cup sweet milk, one teaspoon vanilla. Cook smooth, then add to batter. Put together with icing.

Chocolate Layer Cake.

One-half cup butter, one cup sugar, one cup sweet milk, two scant cups flour, one-half teaspoon baking powder, one teaspoon vanilla, whites of six eggs beaten to a stiff froth. Bake two-thirds in two pans, in the remaining batter stir one ounce or one square of Baker's Chocolate melted with a little warm water.

FILLING.—One pint sugar, whites of two eggs. Ice one layer of white and one of brown with white icing. To remaining icing add one square of chocolate and ice remaining white cake.

Excellent Cake Recipe.

Mayme Sherer.

One and a half cups sugar, two-thirds cup butter, work to a cream, add the whites of five eggs beaten to a stiff froth, stir and beat until as light as foam, add half cup corn starch dissolved in a little sweet milk. Stir in two-thirds cup sweet milk and two and a half cups sifted flour, to which has been added two teaspoons baking powder, add teaspoon vanilla. One-half cup water and one-half cup sugar, brought to a boil until it drops thick and heavy, poured into white of an egg which has been beaten to a stiff froth, and a teaspoon of lemon added, forms an excellent filling. This cake should be baked at least three days before used.

Cup Cake.

Mrs. D. W. Greene.

Two cups flour, three eggs, one cup sugar, one-half cup sweet milk, one-third cup butter. Work butter and sugar to a cream, add eggs and milk and a heaping teaspoon of baking powder sifted in the flour.

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White Loaf Cake.

Mrs. Emma Huffman.

Two cups white sugar, one-half cup butter, one cup sweet milk, one-half cup corn starch, one and a half teaspoons baking powder, one and a half cups flour, rather scant. whites of seven eggs. This makes a very nice layer cake.

Cream Cake.

Mrs. J. W. Shelley.

One-half cup butter, two cups sugar, three eggs well beaten, one cup sweet milk, three cups flour, three teaspoons baking powder.

CREAM FOR FILLING.—One pint milk let come to a boil, add one-half cup flour, one cup sugar, two eggs, a lump of butter and flavor to taste.

Rainbow Cake.

Mrs. Emma Huffman.

Whites of eight eggs, two cups sugar, one-half cup butter, three-quarters cup sweet milk, three cups flour, two teaspoons of baking powder. Divide the mixture in three equal parts, color one part pink with red sugar, one brown with chocolate, one left white. For the yellow part the eight yolks of eggs, one cup sugar, one-third cup butter, two-thirds cup sweet milk, one and one-half cups flour, two teaspoons baking powder. Divide in two equal parts, color one part salmon with red sugar. Put together with boiled icing.

Blackberry Jam Cake.

Two cups sugar, one cup butter, six tablespoons sour cream, four teaspoons cinnamon, two teaspoons soda, two teaspoons cloves, one nutmeg, six eggs, four cups flour, two cups jam.

Malaga Cake.

By E. L.

Two cups sugar, one-half cup butter, beat to a cream, add one-half cup sweet milk. Mix three teaspoons baking powder with three cups flour, add the whites of seven eggs well beaten, and flavor with lemon. Beat altogether, bake in loaf or layers.

Jam Cake.

Rena McTucker.

Two cups white sugar, one cup butter, five eggs, three cups flour, one nutmeg, one teaspoon soda (scant), two teaspoons baking powder, one and one-half cups of any kind of jam, one teaspoon cinnamon, one teaspoon allspice. Bake in layers.

FILLING:—One pound of figs chopped fine, one and one-half cups sugar and water enough to cook to a jelly.

Sponge Cake.

C. Mell Hurt.

Four eggs beaten separately, two cups sugar, half cup water, two teaspoons baking powder, flavor to taste. Put whites of egg in last, very carefully, two cups flour.

Cocoanut Jelly Cake.

Two coffee cups white sugar, half cup butter, one cup sweet milk, three cups flour, three eggs and two teaspoons baking powder. The eggs are to be beaten separately.

FILLING:—Put two tea cups white sugar on to boil in a bright tin cup, with three tablespoons of water, let it boil until it will drip from the spoon in threads. While it is boiling whip the whites of two eggs to a stiff froth; when the syrup is ready pour it on the eggs, stirring all the time until it is cool. Add a teaspoon of sifted cream tartar. When cold spread on the cakes and sprinkle thickly with cocoanut.

First Class Fruit Cake.

Three cups white or light brown sugar, creamed with one cup butter, stirring fully three-quarters of an hour to mix thoroughly. One strong cup of coffee, four and a half cups flour, six eggs put in just as they are—no separating or beating. One teaspoon soda, one-quarter teaspoon each of cloves and cinnamon, one-eighth teaspoon each of allspice lemon and mace, one nutmeg, three pounds of raisins either seeded or not, three pounds currants, one pound of citron. Put all together; work in small dish. It will be very dark. Considered very fine by those who love fruit cake.

Devil's Food.

Miss Mary Earnst.

Two cups brown sugar, one-half cup butter, three cups of flour, two eggs beaten separately, one section chocolate in one-half cup of water or coffee, one-half cup sour milk, one scant teaspoon soda, a pinch of salt.

FILLING:—One-half cup sweet cream, two cups brown sugar, one-quarter cup butter, stir frequently. Let cake cool before spreading. After filling cools add vanilla.

Snow Drift Cake.

Mrs. J. H. Phennegar.

Two cups sugar, three cups flour, one-half cup sweet milk, one cup butter; one and a half teaspoons baking powder, flavor to taste.

Sponge Cake.

Mrs. Rosa Martin.

Three eggs, one and a half cups powdered sugar, two of sifted flour, two teaspoons cream tartar, half cup cold water, teaspoon soda, grated rind and half the juice of one lemon. Bake in dripping pan.

Lovely White Cake.

Two cups white sugar, three-quarters cup white butter, cream butter first, then add sugar and cream by rubbing together one-half hour. Add two-thirds cup water to creamed sugar and let stand until the whites of six eggs are beaten to a stiff froth, then sift in three cups flour with two teaspoons baking powder. Stir this thoroughly, then add vanilla or lemon, lastly the eggs and beat well. It can be baked in loaf or layers.

Friendship Cake.

Mrs. M. Strubinger, Pittsfield, Ill.

Two cups powdered sugar or one of granulated, two-thirds cup of butter, cream these together one-half hour, or twenty minutes if it creams well, "C" sugar is best. Add two-thirds cup of water, three cups flour with one and a half teaspoons baking powder sifted with the flour, lastly add the well beaten whites of five eggs. Bake in large cake pans.

White Cake.

Mrs. Lida Greene.

One scant cup butter, one cup sweet milk, two cups sugar, three cups flour, whites of five eggs, two teaspoons baking powder well sifted with flour.

Poverty Cake.

Mrs. H. Cleveland.

One cup of sugar, butter the size of a walnut, cream the two together, add two eggs, two cups flour, two heaping teaspoons baking powder, a pinch of salt, a cup of sweet milk.

Angel Cake.

Mrs. Ida M. Slater.

One and a half cups sugar, one cup flour, whites of eleven eggs, one teaspoon vanilla, one teaspoon cream tartar. Beat eggs on a large platter, add sugar and flour, afterwards vanilla. Sift flour four times, measure, add cream tartar and sift again. Sift sugar twice. Bake forty minutes in a pan that is not greased.

French Cream Cake.

Miss Mell E. Gorton.

Two coffee cups white sugar, half cup butter, one cup sweet milk, three cups flour, three eggs and two teaspoons baking powder. The eggs are to be beaten separately.

FILLING:—Take nearly a pint of sweet milk, heat and when nearly boiling add two small tablespoons cornstarch wet with a little cold milk, two eggs with one cup sugar. Cook and stir all the time until it thickens enough to drop from a spoon without running. Remove from the stove, add half a teacup of melted butter, when cool add extract of vanilla. Turn the cakes on a board and split them with a sharp knife. Spread the cream in each cake.

Silver Cake.

Mrs. Dan J. Smith.

Two cups granulated sugar sifted three times, three-quarters cup butter washed thoroughly. Work sugar and butter to a cream, add half cup water and milk to make a cup full, three and a half cups flour, two teaspoonfuls of baking powder. Sift flour and baking powder three times. Add flour to your mixture, and lastly the whites of five eggs beaten to a stiff froth. Bake in layers.

FILLING:—Two cups white sugar with a little water boiled until it will drop hard into cold water. Beat the whites of two eggs to a stiff froth, pour the boiling sugar over the eggs, beating all the time, until it is a stiff white icing. Put layers together with icing, and cover outside. Flavor icing to taste. If you would like chocolate, grate into icing while hot.

Railroad Cake.

One cup light "C" sugar, whites of three eggs, one cup flour, one teaspoonful baking powder, flavor to taste, and bake quickly.

Butter Sauce for Railroad Cake.

Small cup sugar, tablespoonful flour, lump of butter as large as a walnut, cold water enough to make a paste. Pour boiling water over it, cooking until done. Add flavoring when cold.

Charlotte Russe.

Mrs. Olga Howe, St. Louis, Mo.

One pint thick cream, yolks of four eggs, one-fourth pound sugar, one box gelatine dissolved in a little milk, stir sugar and eggs together. Whip the cream to a froth and add the eggs and sugar as fast as whipped. When all is mixed add flavoring and gelatine, and pour into moulds lined with sponge cake.

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Jenny Lind Cake.

Nellie McCleery.

Two cups sugar, three-quarters cup butter, one cup sweet milk, three cups flour, whites of five eggs, three heaping teaspoons baking powder. Bake two-thirds of this in two layers. To the other third add one-half cup of seeded and chopped raisins, two tablespoonfuls molasses, one teaspoon cinnamon, one-half teaspoon each of cloves and nutmeg, yolks of two eggs and more flour. Use any kind of filling desired.

Nut Cake.

Mrs. James Allen.

Four tablespoonfuls butter, four cups sugar, four eggs, two cups sweet milk, six cups flour, four teaspoons baking powder, two pints nuts.

Prince of Wales Cake.

Allie McCleery.

WHITE PART.—One cup white sugar, one-half cup butter, one-half cup sweet milk, whites of four eggs, two teaspoonfuls, baking powder, two cups flour.

DARK PART.—One cup of brown sugar, one-half cup butter, one-half cup sour milk, yolks of four eggs, two cups flour, one cup chopped raisins, two tablespoonfuls molasses, one teaspoon each of cinnamon and nutmeg, one-half teaspoon each of cloves and soda. Bake each part in two layers and put together with cooked icing.

Bride's Sponge Cake

Ten eggs, three cups sugar, three cups flour, one cup water, a pinch of salt, one nutmeg. Stir yolks and sugar until very light, add water and flour alternately, and whites last and very gently. Put the salt in the water and sift flour before using to make it light. Bake in large loaf.

Jennie's Sponge Cake.

Four eggs, one cup sugar, one and one-half cups flour, one teaspoon cream tartar, two teaspoons baking powder, seven tablespoonfuls hot water, two teaspoons vinegar added the last thing.

Coffee Cake.

Mrs. Fannie Perry.

One cup sugar, three-quarters cup of butter, one cup molasses, one cup cold coffee, three to four cups flour, one egg, one level tablespoonful soda, oyster bowl of seeded raisins, one cup currants, citron if you like, one nutmeg, cinnamon, cloves and allspice to taste. Flour the fruit, making the batter stiff, using more or less flour as needed. Bake from one to two hours in a slow oven.

Easter Cake.

Mrs. M. Strubinger, Pittsfield, Ills.

Two cups of sugar, whites of nine eggs, cup of butter creamed with the sugar, one cup milk, two teaspoons baking powder, enough flour to make right stiffness.

Delicate Cake.

One cup sugar, butter the size of an egg, whites of three or five eggs, one cup flour and one heaping teaspoonful baking powder. Bake quickly.

White Cake.

Mrs. Geo. M. Davis.

Two cups white sugar, half cup butter, three-quarters cup sweet milk, three heaping cups flour into which have been stirred two heaping teaspoonfuls of baking powder. Whites of eight eggs beaten to a stiff froth, mix sugar and butter to a cream before adding other ingredients. Add whites of eggs last, then flavor to suit the taste. Bake slowly for three-quarters of an hour.

Sour Cream Cake.

Mrs. Nora Taylor.

One cup sour cream, one cup sugar, two eggs beaten separately, one and one-half cups flour, one teaspoon soda in flour. Chocolate and currants improve it.

Scripture Cake.

Miss Bessie Johnson, Cameron, Mo.

One cup butter—Judges, 5:25.

Three and a half cups flour—1 Kings, 4:22.

Three cups of sugar—Jeremiah, 6:20.

Two cups of raisins—1 Samuel, 30:12.

Two cups of figs—1 Samuel, 30:12.

One cup of water—Genesis, 24:17.

One cup of almonds—Genesis, 43:11.

Six eggs—Isaiah, 10:14.

A little salt—Leviticus, 2:13.

One tablespoon of honey—Exodus, 16:31.

Sweet spices to taste—1 Kings, 10:10.

One and a half teaspoons baking powder—Leviticus, 6:17.

Follow Solomon's advice for making good boys and you will have a good cake—Proverbs, 23:14.

Brown Stone Front.

Mrs. Bessie Johnson, Cameron, Mo.

One cup granulated sugar, one-half cup butter, two eggs, one-half cup water, one teaspoon soda, two cups flour. Cook three-quarters cup grated chocolate, one-half cup sugar, yolk of one egg, two cups water. Boil the last together till thick, pour into cake while hot, stirring cake while pouring in. Bake in layers and put together with boiled icing.

Strawberry Short Cake.

Mrs. Margaret Watson.

One quart of flour, two and a half teaspoons baking powder, two teaspoons butter, one teaspoon lard, two heaping tablespoons sugar, one small pinch of salt, sweet milk enough to knead. Roll about an inch thick and cut with biscuit cutter, butter and put one on top of another and bake, then open each biscuit, butter again, put in your berries, and serve in a saucer.

Banana Short Cake.

Miss Haggard.

One cup sour, one tablespoon each of fresh lard and white sugar, one-half tablespoon baking powder, a small pinch of salt, mix well, then moisten with sweet milk. Cut in three pieces, roll each piece an eighth of an inch thick, put in baking pans and spread very lightly with butter, placing one layer on top of the other. When baked, separate as soon as taken from the oven. Mince five bananas, sprinkle with white sugar and a little lemon juice, place between the layers and serve with whipped cream, or sweetened cream. Any kind of fruit may be used but place between the layers while they are hot.

Doughnuts.

Mrs. Nannie Wieting

Three eggs, one pint sugar, one pint sour milk, one teaspoon soda, one-half grated nutmeg, two tablespoons melted butter and flour to stiffen. Fry in hot lard, then roll in sugar.

Doughnuts.

Mrs. Jessie Peck.

One cup sugar, one cup buttermilk, one egg, three tablespoonfuls melted lard, one teaspoon of soda, one heaping teaspoon of baking powder, one teaspoon lemon extract. Add flour enough to roll out.

Doughnuts.

Mrs. G. Chamberlain.

For each pint of sour cream allow one pint of light brown sugar, one teaspoon salt, one-half teaspoon extract of lemon and five well beaten eggs. Mix these together and let them stand while measuring four pints flour (measure after sifting once), mix with this four teaspoons baking powder and sift all together four times. Dissolve one level teaspoonful of bi-carbonate of soda in one tablespoon hot water, stir it into the cream and sugar and mix in the flour as quickly as quickly as possible. Work with the hand or wooden spoon until perfectly smooth. Have a board well floured and the fat heating. Roll only a large spoonful at first, kneading as little as possible. Cut into rings with an open cutter, mix the trimmings with another spoonful, work it slightly till well floured and roll again. Roll and cut out all before frying, as that will take the entire time of one person. Remember that the fat should be hot enough for the dough to rise to the top while you can count ten. Drain them first in a wire basket, then on brown paper. A flat egg beater is an excellent thing to turn them with and lift them out. Never use a fork, as the slightest prick allows the hot fat to penetrate.

Doughnuts.

Mrs. Kimber.

One cup heaping full of sugar, three tablespoons boiling lard poured over it, two eggs well beaten, one and a half cups sweet milk, five cups flour, two teaspoons baking powder. Nutmeg or lemon to flavor.

Fried Cakes.

Miss Sophie Worden.

One pint of buttermilk, one cup sugar, one teaspoon soda, one-half cup sour cream and half a nutmeg.

Doughnuts

Mrs. J. H. Mallory.

One and a half cups sugar, two eggs, one cup sour milk, soda to sweeten, one teaspoon salt, spice to taste, flour to mix soft, four large spoons melted lard. Fry in hot lard.

Ginger Cookies.

Mrs. Jessie Peck.

One cup sugar, one cup lard, one and a half cups molasses, two eggs, one tablespoonful ginger, one tablespoon soda dissolved in half a cup hot water. Add flour to make stiff enough to roll out.

Fried Cakes.

Mrs. K. H. Chrysup.

One cup sugar, one cup milk, one egg, one tablespoon butter, one teaspoon baking powder. Let milk and sugar stand half an hour, then beat egg, then add to milk and sugar, then add butter and cinnamon or nutmeg. Enough flour to roll.

Ginger Snaps.

Mrs. Maynie Orr.

One cup New Orleans molasses, one cup brown sugar, one cup lard and a pinch of salt, one-half cup vinegar, one tablespoon soda, one teaspoon ginger, one teaspoon cinnamon. Mix stiff with flour. Roll thin.

Sugar Cookies.

Three cups flour, one heaping cup sugar, one egg, one-half cup sour milk, one-half cup butter, one teaspoon baking powder, one teaspoon soda, cream butter and sugar, then add the rest. Sprinkle tops with sugar.

Cookies.

Mrs. D. W. Greene.

One cup sugar, one egg, one-half cup butter, scant half cup sweet milk. Don't work much, but mix very, very soft and bake quickly.

Pop Overs.

Mrs. Olga Howe, St. Louis, Mo.

Two cups sweet milk, two of flour, two eggs, beaten separately, a teaspoonful of salt. Stir the flour with a little of the milk until it is smooth, then add the remainder of the milk. Put in well buttered cups and bake ten minutes in a quick oven.

SAUCE FOR POP OVERS:—One egg, one cup of sugar, one-half cup butter. Just before sending to the table, stir in one tablespoon of boiling water and flavor to taste.

Cookies.

Miss Sarah Condit.

Beat together two cups sugar and one of butter, two eggs well beaten, one cup sour cream, one teaspoon soda, sifted with five cups flour. Flavor with lemon, roll thin and bake in a moderate oven.

Soft Ginger Cookies.

Ivah McCleery.

One cup sugar, one cup molasses, one cup sour milk, three eggs, one heaping teaspoon soda, one and one-quarter cups lard and butter mixed, one heaping teaspoon ginger.

Spice Cake.

Nina Standiford.

Two cups New Orleans dark brown sugar, one-half cup butter, yolks of four eggs and whites of two, one-half cup sour milk, one nutmeg, two teaspoons each of cloves and cinnamon, two cups flour in which sift one teaspoon soda. Bake in layers and put together with plain frosting.

Spice Cake.

Mrs. Rosa Martin.

One and a half cups sugar, half cup butter, half cup sour milk, two cups raisins chopped fine, three eggs, half a nutmeg, one teaspoon each cinnamon and cloves, one teaspoon saleratus. Mix rather stiff. Bake in loaf tins in moderate oven.

Ginger Bread.

Miss Mary Earnst.

One cup molasses, one cup sugar, two eggs, one cup sour milk, one teaspoon soda, two-thirds cup butter or lard, two teaspoons ginger, one teaspoon cinnamon.

Soft Ginger Bread.

Mrs. J. H. Hill.

One cup molasses, one cup sour milk, one-half cup sugar, two-thirds cup shortening, two eggs, a teaspoon each of ginger, cinnamon and soda. Add flour to make a rather stiff dough.

Fruit Cookies.

Mrs. Ella H. Rowand.

One and one-half cups sugar and one cup butter worked to a cream, add three eggs well beaten, one-half cup molasses, one teaspoon soda dissolved in a little cold water, one cup of raisins seeded and chopped fine, one cup of currants, one teaspoon each of all kinds of spices. Flour to roll. These will keep a long time—if you hide your cookie jar.

Snap Jack Cookies.

One cup molasses, one-half cup lard or butter, one-half cup sugar, one-half cup boiling water, one teaspoon soda, one large teaspoon ginger.

Cookies.

Angie Lyons

Two cups sugar, two eggs, two-thirds cup butter, one cup sour milk, one teaspoon soda, a pinch of salt, one teaspoon vanilla, enough flour to make a light dough. Mix with hands.

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Ginger Snaps, Such as We Buy.

One cup sugar, one cup molasses, one cup butter, or if that article is scarce, meat fryings, one tablespoonful ginger, one teaspoonful of soda, dissolved in a little water, and as much flour as can be possibly stirred in (not kneaded); pinch off a piece about the size of a large marble, and roll in the hands, leaving a space between them in the pan to allow for spreading, which they will do when warm; bake in a moderate oven till a nice brown, and leave in the pan until they cool sufficiently to be snappy, which will be in a short time; to warm the ingredients will facilitate the stirring; if the dough stands a day it will not hurt. The snaps will keep a long time.

Graham Wafers.

Mrs. Maynie Orr.

Five and a half cups graham flour, one cup granulated sugar, one cup butter, mix sugar and butter thoroughly through the flour with the hands, then add one cup cold water with one teaspoon soda dissolved in it. Roll thin and bake.

Cream Puffs.

Mrs. Grace Koehler.

One and a half cups flour, two-thirds cup of butter, one-half pint boiling water. Boil water and butter together, while boiling stir in flour. Let it cool, then stir in five well beaten eggs. Drop on tins and bake in quick oven.

FILLING:—One pint and a half of milk, two-thirds cup of sugar, three eggs, heaping tablespoon of flour, lump of butter the size of a walnut. Flavor to suit taste.

Fruit Puffs.

M. J. C.

One pint flour, two teaspoons baking powder, half teaspoon salt. Sift all together then stir in sweet milk until a thick batter is formed. Put table spoon batter in tea cups, until half the batter is used. Place on it any kind of canned fruit, preserves or stewed apples, without the juice. Put a spoonful of batter on top of fruit in each cup, set the cups in a steamer and steam twenty minutes. Serve with sugar and cream, or prepare a sauce with the fruit juice.

Ginger Cookies.

Mrs. A. Bonnell.

Two cups New Orleans molasses, one-half cup butter, one-half cup lard, one-half cup boiling water, poured over one tablespoon of soda, one tablespoon ginger.

Soft Cookies.

Mrs. H. Cleveland.

One cup sour cream, one of sugar, one egg, one teaspoonful soda, and a little nutmeg, flour to make stiff enough to roll.

Coffee Cake.

One cup of coffee, one of molasses, one of butter, one of brown sugar, three of flour, one-half pound raisins, one tablespoonful soda, teaspoonful each of cinnamon, cloves and nutmeg. Bake slowly.

Soft Ginger Bread.

Mrs. Dan J. Smith.

One cup of white or brown sugar, one tablespoon molasses, one heaping tablespoon butter, two eggs. Stir all together, adding spices and flavoring to taste. Add one-half cup sour milk, one teaspoon soda, and two cups flour. Bake in a square cake pan and serve for dinner or supper warm. A cup of seeded raisins is an improvement. You can then ice it all over if you wish a very delicious cake.

Cookies.

Miss Lizzie L. Hunt, Hannibal, Mo.

Five cups sugar, three cups butter, ten cups flour, six tablespoonfuls sweet milk, four eggs, one teaspoonful soda, two teaspoonfuls cream tartar, flavoring to taste. Mix all together and roll out with as little extra flour as possible.

New Orleans Pecan Cake.

One and one-half pounds brown sugar, one-half pound maple sugar, one-half pint of water, one-half pound butter, one and one-half pints pecan meats chopped fine. Boil sugar and water twenty minutes, add butter and boil five minutes, add pecan meats and boil five minutes longer. Mould in muffin pans, make about an inch thick.

Caramel Filling.

Two cups sugar, three-quarters cup milk, butter size of an egg. Boil about ten minutes and when cool flavor with vanilla, beat until thick enough to spread on cake. Use light brown sugar.

DR. GEORGE B. McKINNEY, DENTIST,
BARRY, ILLINOIS.

VEGETABLES.

Prof. H. I. Blits' methods of canning vegetables, corn, lima beans, peas and all mixed vegetables.

Contributed by Mrs. Carrie Dickasen.

Cut your corn off the cobb, scraping as much juice out of the cob as possible. Fill your jars compactly with the corn, add one teaspoonful salt, and one and one-half tablespoons of sugar dissolved in a little hot water, then put on the lid (without the rubber) and steam in boiler of water for two hours, then take out and fill full with boiling water and put on the ribbon and screw down tight, put in boiler again and allow the water to completely cover the jars and boil for two hours longer.

The Lima beans and peas you do the same as you do the corn, only you cover them in the first place with water, in which one teaspoon salt to three-quarters of a pint of water is used.

For string beans and asparagus, steam three hours, divided as follows: One hour with the lids partly on, and two hours with the jars sealed air tight and immersed under water. Cover with hot water in which teaspoon salt to three-quarters pint of water has been dissolved. Be sure and tighten jars after taking out water and wrap in paper and keep in the dark.

Canned Corn.

Mrs. J. H. Mallery.

Dissolve one-quarter pound tartaric acid in one quart of water. Cut the corn from the cob and measure it as you put in the kettle. Add half as many quarts of water as you have quarts of corn, let it come to a boil, then add four tablespoonfuls of the tartaric solution to each quart of corn, let it boil about two minutes and stir so as to mix well, then can as you would fruit. Be sure and cover the corn well with the liquid. This is tried and true.

Canned Corn.

Mrs. M. Starks.

Eight pints corn, three pints cold water, cook twenty minutes, add one pint of table salt, stir thoroughly and cook three minutes and seal. When you are ready to use it, freshen and cook same as when fresh.

DRINKS.

To Make Clear, Good Coffee.

To one cup cold water use one tablespoonful good ground coffee, mix with white of egg, put in coffee pot and pour in the cold water, set on stove and heat slowly, let it boil about three minutes.

When eggs are scarce try my way of settling coffee. After the coffee is nicely browned and cool take the white of an egg beaten to a stiff froth to three pints of parched coffee and thoroughly mix so every grain of coffee will be coated with the egg. Do not grind your coffee too fine. After coating with the egg return coffee to the oven and let it dry slowly.

Tea.

Use soft water, if possible, and be sure it boils. Scald the tea pot, and be sure you use enough tea. The old proportion was a teaspoonful to every drinker and one to the pot.

Grape Wine.

Mrs. Rosa Martin.

Thirty pounds of grapes after picked off the bunches, wash, put in jars and pour over them six quarts of hot rain water, mix well, put thin cloth over jar, let stand a week, then pour off the juice and strain three times. Mix ten pounds of white sugar with juice, let stand two days. Bottle and seal.

Grape Wine.

Mrs. J. H. Mallery.

Ripe, freshly picked and selected tame grapes, twenty pounds. Put them in a stone jar and pour over them six quarts boiling water. When sufficiently cool to allow it, squeeze them thoroughly with the hands, after which allow them to stand three days on the pomace with a cloth thrown over the jar, then squeeze out the juice, and add ten pounds of nice crushed sugar and let it remain a week or longer in the jar. Then take off the scum, strain and bottle, leaving a vent until done fermenting, at which time strain again and bottle tight, lay the bottles on the side in a cool place.

Blackberry Wine.

Express all the juice you can, then take an equal amount of boiling water and pour on the pressed fruit, let stand two hours, squeeze out as much as there is juice, and mix. Then add four pounds brown sugar to each gallon of mixture. Let stand until worked, or three or four weeks, in whatever vessel you use—a crock or jar does very well. Throw a thin cloth over the jar to keep out the flies: skim every day. When done working, bottle.

Blackberry Cordial.

Mrs. M. L. White, Garnett, Kan.

Two quarts of juice of blackberries, one quart of sugar, place on stove and let simmer, skimming well. When done, add one quart of whiskey, lift from the stove immediately and bottle.

Chocolate.

Procure the best chocolate, grate it, and allow for one quart of water, four tablespoonfuls of chocolate, mix free from lumps, with a little water, and boil fifteen minutes, then add one quart rich milk, let it boil, grate in a salt-spoonful of nutmeg, and sweeten to taste. Add cream at the table.

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EGGS, FISH, ETC.

Minnie's Omelet.

Four eggs beaten separately, two tablespoons of milk, salt and pepper to taste. Beat whites to a stiff froth, just as you are ready to take up the meal. Put the butter in spider, enough to grease well, and when pretty hot, after mixing whites and yolks of eggs, pour them in skillet. When partly cooked, turn one part over the other half.

Scrambled Eggs.

Break eggs in a dish and sprinkle with salt. Have in skillet half tea cup of milk, butter the size of a hickory nut. When hot pour in eggs, stirring till done. Take up before they get too dry.

Baked Eggs.

Break eight eggs on a large plate, salt and pepper them, put bits of butter over them, and three tablespoons of cream. Bake till done. Very nice for supper.

Deviled Eggs.

L. L. H.

One slice of ham, remove fat, two large or four small pickles, cook the eggs twenty minutes after they begin to boil. Chop ham and pickles very fine, then mash yolks of eggs, and while hot add butter size of a walnut, season with pepper, salt, mustard and celery seed to taste, and fill the whites with the salad.

Baked Fish.

Take a large pike or salmon, wash and wipe perfectly dry, salt it, then take slices of toasted bread with thin slices of sweet pork, lay them in the fish, place a thin muslin cloth under the fish in a dripping pan, pour over it a pint of boiling water and bake one hour.

To Cook Mackerel.

Soak the mackerel over night in cold water. When your meal is nearly ready, put it in a skillet and cover with boiling water. Let it boil gently for a few minutes then lay on a hot platter, and put enough butter and cream over it to make a gravy. Set in the oven and let stand about ten minutes with the oven door open.

Sauce for Fish.

One tablespoonful of sweet butter and one of flour, mix smoothly together, pour on one pint of boiling water, add salt and pepper to taste. Have ready four hard boiled eggs, slice and lay on fish. Pour the sauce over all just as it is sent to the table.

Cod Fish Balls.

Mrs. N. Rowand.

Put fish in kettle, cover with water, boil till tender. When cool remove all the bones, put in pan, let cook slowly. Have hot mashed potatoes, same quantity as fish. Stir till very light. Take four hard boiled eggs, put in cold water, remove shells, chop fine. Take two tablespoonfuls flour, lump of butter size of an egg, add a little boiling water, stir constantly till smooth then add eggs, then more water till like gravy, let boil good. If too stiff add more water; season with pepper and salt, pour over potatoes and fish, not too soft. Make out in balls, flour and fry brown in a little hot lard.

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ICES, SHERBET, ETC.

Ice Cream.

Mrs. Carrie Dickason.

Take one quart of cream and whip it, not so stiff as for whipped cream, but until it is real light, add one cup of sifted powdered sugar, and the whites of two eggs beaten to a stiff froth, add one teaspoonful of the double extract of vanilla. Place in freezer and freeze.

Peach Cream.

Pare and stone one quart of soft peaches, add to them one pound of sugar and mash thoroughly. When ready to freeze add two quarts rich cream, which when frozen will fill a dish holding four quarts.

Gilt Edge Ice Cream.

Mrs. Lambert.

To one quart of pure, rich cream, add one-third of a pound of white sugar, and one large teaspoon of such flavoring as you desire.

Pine Apple Sherbet.

Mrs. Rose Weber.

One pint of fresh or one can of chopped pine apple, one pint sugar, one pint water, juice of one orange and one lemon, one tablespoonful gelatine dissolved in a little cold water, then add a little boiling water. Just before ready to freeze, add white of one egg well beaten.

Pine Apple Sherbet.

Sallie Carver, Keokuk.

One pint can of pine apple chopped fine, two and one-half pounds of sugar, and boil a few minutes in two quarts of water. Add tartaric acid to taste and pour into the freezer over the pine apple. When it commences to freeze add the whites of six eggs well beaten, and freeze all together.

Lemon Ice.

Miss Hattie Mitchell.

One and a half cups white sugar, dissolved by heating in two cups of water. When cool add juice of three lemons and well beaten whites of four eggs, then freeze. This quantity makes eight dishes.

Orange Ice.

Two-thirds cup white sugar, dissolved by heating in two-thirds cup water. When cold add juice of four oranges, whites of two eggs well beaten, and then freeze.

Peach Ice.

One quart of peaches put through a sieve, one tea cup of water, sweeten to taste. One-half teaspoonful lemon extract, then freeze. Use one cup sweet cream instead of water to make it richer and better.

Ice Cream.

Mrs. Myrtle Nichols.

For one gallon: One-half gallon pure cream, one-half gallon good milk, one and a half ounces crystal flake, one and one-half pounds granulated sugar, flavoring to suit the taste. Cook the crystal flake in a portion of the milk, set in a vessel of water, stir while cooking and stir after removing from the fire until cool. Mix and strain into freezer. The ice should be crushed fine and a liberal amount of salt used. After freezing, stir with a heavy wooden paddle until it ropes. In the absence of cream, use enough well beaten eggs to give a rich color.

Heavenly Hash.

M. M. C.

Slice oranges, bananas and pine apples very thin. Place in successive layers in a fruit dish, sprinkling each layer well with sugar, adding a little lemon juice with the sugar. The chopped canned pine apple may be used with good results. The hash should stand on ice, or in a cool place several hours before being served.

Orange Custard.

Mrs. Rena M. Tucker.

Slice four oranges in a dish and cover with cup white sugar, and pour over these a custard made as follows: One and a half pints sweet milk, thickened with one tablespoon corn starch, and the yolks of three eggs. Beat whites of three eggs, and sweeten, put on top of custard and put in oven till browned lightly. Serve cold.

Lemon Cream.

Mrs. Lida Greene.

Into one and a half cups boiling water stir two tablespoons corn starch, wet with a little water, and the juice of one large lemon. Beat yolks of three eggs, and one cup sugar, boil the whole five minutes, stir in whites after beating them to a stiff froth, pour in moulds or glasses and serve with whipped cream.

Whipped Cream Sauce.

M. J. C.

One tea cup sweet cream, the whites of three eggs and three tablespoons powdered sugar. The cream should be quite ice cold when ready to whip. After whipping return to refrigerator or cool place, while preparing the whites of the eggs. Beat them to a stiff froth, add the sugar and then the whipped cream, beating lightly with a silver fork. Use wine or any extract for flavoring. This sauce is very nice to serve in glasses with cake, or served with fruit pudding.

Kisses.

Mrs. Mayme Orr.

Whites of three eggs beaten light, two cups of granulated sugar, beat one-half hour, flavor, drop in teaspoonfuls on greased pans or on paper and bake nearly half an hour. One-half cup chopped meats can be added if liked.

Fruit Salad.

Mrs. Isri Smith.

One can of sliced pine apple cut in small pieces, three bananas sliced, candied cherries or a few preserved cherries, half of a small package of gelatine soaked in cold water until dissolved. Put one large tea cup white sugar, boil till it jellies. Put the fruit in layers in a dish, pour gelatine over it and set away to cool.

Fruit Salad.

Mrs. Mayme Orr, Springfield, Ill.

One-half box Plymouth Rock gelatine, cover with cold water for an hour or more, then set it over warm water. Add the syrup from one can pine apple, or grate a fresh one, two tea cups granulated sugar, stir till gelatine and sugar dissolves, then set on ice. There should be about one quart of it, if not add water. When it begins to jelly have ready two or three oranges cut into small pieces, three bananas sliced, pine apple cut up, one-half pound dates and figs cut up, stir through the jelly, serve cold with whipped cream. If Plymouth Rock gelatine cannot be had, use any kind of gelatine, with juice of one or two lemons.

Strawberry Sherbet.

Mrs. C. Kettering, Hannibal, Mo.

Two quarts of berries, wash thoroughly, cover with two pounds sugar, let stand over an hour, then press the juice all out, add as much cold water as juice. When partly frozen add the beaten whites of four eggs and freeze until hard.

Lemon Icing.

The white of one egg well beaten, the juice of two lemons, add pulverized sugar till quite stiff and beat one hour.

Golden Icing.

Take yolks of two eggs and add pulverized sugar till thick enough to spread nicely. Flavor to taste.

Boiled Icing.

The whites of two eggs to half a pound of white sugar. Put sugar in bright new tin cup, cover with water and cook until it will become brittle in cold water. Beat whites of eggs very stiff and cook with the hot syrup.

Chocolate Icing.

Twelve tablespoonfuls of grated chocolate, whites of four eggs, two teaspoons vanilla, three cups powdered sugar. Put the eggs and chocolate in a bowl over a teakettle of boiling water, stir till it creams, add the sugar and vanilla when you take it from the fire. This quantity for a very large cake.

Icing.

Mrs. Alice Cassidy, Minneapolis, Minn.

Four tablespoonfuls sweet cream, stir in as much pulverized sugar as it will take, spread between layers and on top. This is enough for one large cake.

Chocolate Icing.

Mrs. Jennie Crandall.

One cup sugar, one-half cup milk, yolk of one egg, one-half cup chocolate, boil until it thickens and beat into the white of one egg.

Custard Without Eggs.

Mrs. M. J. Hollembeak.

One quart new milk, four tablespoonfuls flour, two tablespoonfuls sugar, a little nutmeg, a pinch of salt. The milk should boil quickly, stir the flour in a little cold milk. As soon as thoroughly scalded add sugar, spice and salt.

Lemon Jelly.

Mrs. N. Rowand.

Put half a box of gelatine to soak in a little cold water over night, or for several hours, add pint of boiling water, when dissolved add juice of four lemons and two cups sugar. When nearly cold strain through cloth, add the white of three eggs beaten to a stiff froth. Stir all together, put in dish and set on ice.

JAMS, PICKLE, ETC.

Strawberry Jam.

Mrs. Mary Pierce.

To every three quarts berries put two pints sugar, mash thoroughly and let stand two or three hours. Have berries as dry as possible before putting in sugar. Stir to keep from scorching until juice jellies. Can in air tight cans.

Raspberry Jam.

Make just the same as the above, unless you have currant juice, then use as much more sugar as you have currant juice.

Apple Butter.

Mrs. D. W. Greene.

Cook and strain your apples, put in a large turkey roaster, set them in the oven, and stir two or three times. It will be as nice as if made in the old way and not half the trouble.

Sweet Peach Pickles.

Mrs. Margaret Watson.

Seven pounds of fruit, three pints of sugar, one pint of vinegar, an ounce each of whole cloves and cinnamon tied in a little sack and boiled with the sugar and vinegar until it is almost a syrup, then add the peaches and boil until tender.

Watermelon Pickle.

Mrs. C. Mell Hurt.

Peel the rind of watermelons and cut to taste, put a layer of grape leaves and a layer of watermelon rind in your kettle, sprinkle over a little alum. Do this until your kettle is full, cover with water, and let it simmer on the back of stove until clear, then place on a dish to cool. To one pound of rind take one pound of sugar, one-half pint of vinegar, cloves and cinnamon to taste, boil this and pour over the rind in a jar. Repeat the boiling of the vinegar six mornings.

Spiced Plums.

Seven pounds sugar to one quart vinegar and twelve quarts plums. Boil syrup with spice, cloves and cinnamon and a little black pepper, tie spices in a bag. Cook plums until done, pour syrup over and seal.

Spiced Cherries.

Five pounds sugar to eight pounds fruit and one-half pint vinegar, pour syrup of sugar and vinegar over fruit and let stand all night. In the morning boil them till tender, take out and add to the syrup cinnamon, mace and cloves, boil syrup until quite thick and when cool pour over fruit and seal.

Canned Grapes.

Put grapes enough in a wire basket to fill your jar, dip them in boiling water until they are hot through, put in jar, cover with boiling syrup and seal.

Iced Grapes.

Take large close bunches of fine ripe thin skinned grapes and remove any that are imperfect, tie a string in a loop to the top of the stem. Strain into a deep dish a sufficient quantity of white of egg, dip the bunches of grapes into it wetting them thoroughly, then drain them and roll them about in a flat dish of finest powdered loaf sugar until they are completely coated with it, using your fingers to spread sugar between the grapes, hang up the bunches by the string until the icing is entirely dry. They should be dried in a warm place. Send them to the table in a glass dish.

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Sugar Cured Hams.

Mrs. Mary Strubinger.

Rub hams with two parts salt and one of brown sugar, cover well, and keep a part of this with which to recover, as it dissolves on the meat. Keep well covered two weeks, then smoke. When done smoking, for twelve hams use one and a half pints good molasses and half as much water, one ounce of saltpetre and one tea cup ground black pepper; well boiled together, and thicken to a stiff paste with flour well cooked in. Spread on the fleshy side and end of the ham while hot and lay in the air till dry, then wrap in paper and hang in cool dry place.

Scotch Beef.

Mrs. Margaret Watson.

Take bone out of hind quarter of beef, sprinkle well with coarse sugar and drain well before putting in the brine. Two gallons of water, two pounds of brown sugar, two and one-half pounds common salt, one-half pound saltpetre. Leave in the brine two weeks or more, according to size, and hang up to drain, and then rub well with pepper, allspice and cinnamon and roll tight.

Sweet Pickle for Beef.

Mrs. M. Strubinger.

One gallon of salt to one hundred pounds of beef. After laying twelve hours, cover with soft water, let it stand twelve hours more, then lift out of the water and make a new brine as follows: One-half pound each of saltpetre and soda, and two pounds of sugar, and one-half gallon of salt to water enough to cover well. Keep well weighted down.

For Seasoning Sausage.

M. B.

To ten pounds of meat, four ounces salt, one ounce of pepper, and one ounce of sage.

Seasoning for Sausage.

Mrs. Ella Rowand.

To twenty pounds of meat, one cup salt, one cup sage, one-half cup pepper, mix well.

Deviled Beef.

Mrs. Lida Greene.

Two pounds round steak, well chopped, eight crackers rolled fine, two eggs well beaten, one teaspoon each salt and pepper, butter the size of an egg, a little grated nutmeg. Bake forty-five minutes. Served hot or cold.

Deviled Beef.

Mrs. Manie Orr.

Two pounds of lean beef chopped or ground fine, two cups of bread crumbs, one tablespoon of salt, one teaspoon of pepper, one-quarter grated nutmeg, lump of butter the size of a small egg, two eggs, one-half cup sweet milk. Mix all together, make into loaf and bake one hour in pan greased (without water.)

Beetsteaks

Pound until tender, season, flour, fry with sliced onions to a light brown. Lay the steaks in stew pan and pour as much boiling water over them as will serve for sauce, stew gently for half an hour and add a spoonful of catsup before you serve.

Fried Beef Steak to Resemble Broiling.

Heat a spider so very hot that flour will burn on it instantly, wipe it free from dust and lay in the steak, it should brown immediately, take it from the spider before it has had time to cook any part except the browning of the part that came in contact with the spider, lay it on the platter which should stand over hot water, heat the spider again, wipe it free from fat, and brown the other side in the same manner as the first. Have butter, pepper and salt for the gravy laid on the platter to melt while the last side is browning, remove the steak to the platter and soak it in the gravy, add a teaspoonful of water to the gravy and serve immediately. If the juice of the steak stands on the meat when the side is browning lift the beef carefully so as to pour it from the beef into the platter. When these directions are followed there are but few that would imagine the beef otherwise cooked than broiled.

Stewed Beef Kidneys.

Cut the kidneys into slices, season highly with salt and pepper, fry it a light brown, take out the slices then pour a little warm water into the pan, dredge in some flour, put in pieces of kidneys again, let them stew very quickly, add some parsley if liked.

Sheep kidneys may be split open, broiled over a clear fire and served with a piece of butter on each half.

Deviled Ham.

"Aunt Tom."

Chop cold boiled ham, enough to fill pint cup, two hard boiled eggs and four small or two large pickles chopped fine, one teaspoon made mustard, one teaspoon sugar, two teaspoonfuls melted butter, two teaspoonfuls vinegar, mix thoroughly.

Veal Loaf.

Mrs. S. C. Ward, Jacksonville, Ill.

Have your butcher chop three pounds of veal and one-half pound salt pork, and add to it three beaten eggs, six crackers crushed, two tablespoonfuls milk, one tablespoonful salt, one teaspoonful pepper and butter the size of a hickory nut. Adding one-half a grated nutmeg will improve the flavor and more butter is usually required. Mix it well. Put in a deep, long tin, put butter on top. Bake two hours. Baste once or twice, set a pan of water in the oven and no basting will be required.

A Kettle Roast.

Mrs. Jennie Crandall.

Have kettle very hot, put in roast and cover, letting it brown first on one side, then the other before salting. Then add salt and a little hot water, just enough to keep from burning, having just water enough for your gravy, when meat is done.

Croquettes.

A good way to use up scraps of meat and potatoes very fine, beat two eggs, roll two crackers fine, mix all. Season and make in flat cakes. Fry in butter.

Dressing For Fowls.

Mrs. M. V. Schearer.

Crumb stale bread until very fine, add one egg, one tablespoonful sage, one-half teaspoon salt, one-fourth cup butter. Place in kettle over the fire and dry thoroughly. Oysters may be added if desired.

**J. W. McGinnis, Funeral Director
and Embalmer, Barry, Ill.**

OYSTERS.

Escalloped Oysters.

Mrs. Isri Smith.

Take one quart of oysters, strain liquid from the same. Take one quart of milk, put in the liquid, boil and skim. Put a layer of broken crackers in a pan, then a layer of oysters and bits of butter and so on till oysters are all used, then cover with broken crackers, pour milk over. Bake about thirty minutes, and serve while hot.

Oyster Fritters.

Mrs. John Day.

One can of cove oysters, three eggs beaten separately, one cup rolled crackers, mix and season with salt and pepper. Add the whites of eggs last. Fry in butter and lard.

Panned Oysters.

Lay in a thin pie tin or dripping pan, half a pint of large oysters or more if desired. Have the pan large enough so that each oyster will lie flat on the bottom, put over them a little oyster liquor, but not enough to float, place them in a hot oven and just heat them through thoroughly, which will be in from three to five minutes, according to fire, take them up and place on toast, first moistened with the hot juice from the pan. Are a good substitute for oysters roasted in the shell, the slow cooking bringing out the flavor.

Fried Oysters.

Prepare the oysters in a batter of beaten egg and cracker crumbs. Fry in butter over a slow fire, about ten minutes. Cover the hollow of a hot platter with tomato sauce, place the oysters in it, but not covering, garnished with chopped parsley sprinkled over the oysters.

Fried Oysters.

Pour the liquor from the oysters, dip them in an egg batter made of two eggs, well beaten, and milk to thin about as thick as cream. After dipping, roll the oysters in rolled cracker crumbs and fry in hot lard and butter until brown on both sides.

PIES.

Crust for Two Pies.

G. C. C.

One cup lard mixed in flour, add half cup cold water, a scant teaspoon salt, mix as quickly as possible.

Chess Pies.

Mrs. M. J. Coulter, Bowling Green, Mo.

Chess pies are very nice, and are quickly made. Take the yolks of three eggs, one-half cup butter, one-half cup granulated sugar, half a teaspoon vanilla. Beat well and add a tablespoonful of cream. Stir briskly, make a light crust, pour in the mixture and bake. When a light brown take it out. Beat well the whites, add half a tea-cup of fresh lemon juice, and spread on the pie. Put in oven and brown. Under these directions I will insure a good pie.

Spring Mince Pie.

Mrs. J. S. Phennegar.

One and a half cups chopped raisins, one cup sugar, one cup molasses, one cup warm water, one-half cup vinegar or boiled cider, two eggs, five crackers pounded fine. Stir all together, and flavor with spices. Bake with rich crust. For upper crust, roll thin, cut in narrow strips and lay across the top.

Buttermilk Pie.

Toledo Blade.

One scant cup buttermilk, one cup sugar, one egg, one tablespoon flour, one teaspoon extract lemon, one teaspoon butter. Beat egg and sugar together, then after rubbing the flour into the butter, mix all together, adding the lemon last. Bake with one crust. Good, best when cold.

Chess Pie.

M. B.

Three eggs, two-thirds cup sugar, half cup butter, half cup sweet milk. Beat butter to a cream, then yolks and sugar to a froth with the flavoring. Stir all together rapidly and bake in a quick oven. This makes one pie which should be served immediately.

Apple Custard Pie.

Two well beaten eggs, one cup grated sweet apple, one pint sweet milk, two large spoonfuls sugar, little salt and flavoring.

Lemon Pie.

One cup white sugar, one tablespoon butter beat to a cream, two tablespoons sweet milk, four eggs well beaten, juice and grated rind of one lemon. Cook in a pie shell. When done frost with white of one egg and two tablespoons white sugar. Return to oven to brown.

Raisin Pie.

Mrs. Rena McTucker.

One cup raisins, one cup water, two-thirds cup sugar, one large tablespoon butter. Boil five minutes and thicken with one teaspoon flour, wet in a little water. Bake with two crusts. This makes one pie.

Chicken Pie.

Mrs. John Day.

Cut up a chicken and season with salt and pepper. Stew until tender, then put in a suitable dish and make a paste like biscuit dough, only a little shorter. Roll very thin and cover chicken over with dough. Bake a light brown.

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Buttermilk Custard Pie.

Mrs. I. W. Shelly.

Three tablespoons of flour, two eggs, one-half cup of butter, one cup sugar, one pint fresh buttermilk. Bake in two pies.

Mock Mince Pie.

One and a half cups sugar, the same of water, one cup bread crumbs, one quarter of a cup of vinegar, one cup raisins, one tablespoon butter, spice to taste. This makes two pies.

Orange Pie.

Miss Hattie Mitchell.

One pint sweet milk, yolk of one egg, two tablespoons of flour mixed thoroughly in one-half cup white sugar, juice of one or two oranges, owing to their size. Cook in a steam cooker, when thick pour into a ready cooked pie shell. Frost with three teaspoons white sugar and white of one egg. Brown in oven.

Lemon Pie.

Mrs. J. H. Mallery.

One lemon rind and juice, one cup sugar, one cup hot water, three eggs, save whites of two, two tablespoons flour, stirred with the sugar, water last. Frost with the whites.

Poverty Pie.

Home and Farm.

One large cup milk, yolk of one egg, two tablespoons each of flour and sugar. Cook all together until scalded, flavor, frost with the white of an egg.

Rhubarb and Raisin Pie.

Two cups chopped rhubarb, one cup chopped raisins, one cup sugar, flavor with cinnamon. Bake between two crusts.

Raisin Pie.

One tea cup raisins, boil in one cup water, one-half cup sugar, butter the size of a walnut, tablespoon of jelly, teaspoon of flour.

Chess Pie.

Mrs. Maynie Orr.

Two large eggs beaten light, one cup sugar. Beat till dissolved, one tablespoon melted butter, a little grated nutmeg, pour in one unbaked crust. Bake rather slow one-half hour.

Cream Pie.

Miss Sarah C. Condit.

Boil one full pint of sweet milk, when boiling add one-half cup flour, one cup sugar, yolks of two eggs and a pinch of salt well beaten together. Set in basin of water, boil till thick, then add lemon flavoring. Cool before putting in crust. Beat whites of two eggs, add a cup of sugar, flavor and spread over the pies and set in oven to brown. This makes two pies.

Cream Pie.

Mrs. Jessie Peck.

Two heaping tablespoons of sugar, one tablespoon flour, one white of an egg, one tea cup of cream and milk together, one-half teaspoon vanilla, one teaspoon butter, mix flour and sugar together, then add the milk and butter. Whip the white of egg to a stiff froth and then pour in.

White Cream Pie.

Mrs. Lida Greene.

One and a half pints of sweet milk, two tablespoons corn starch, two-thirds cup sugar and a pinch of salt, whites of two well beaten eggs. Heat milk and sugar, when boiling or nearly so stir in corn starch wet with a little milk, then eggs, cook until desired thickness. Flavor to taste the whites of two eggs, with three spoons of sugar, brown on top. Bake crust first.

Filling for Lemon Lie.

Yolks of two eggs, one cup of sugar, juice and grated rind of one lemon, one tablespoon flour, lump of butter as large as a hickory nut, one-half cup water. Cook until thick then put in a baked crust, add a little sugar to the beaten whites of two eggs, spread over top and brown.

Lemon Pie.

C. Mell Hurt.

Four eggs, breaking them separately, two cups white sugar in the yolks, a piece of butter the size of an egg and beat the three until very light, add two teaspoons corn starch in half cup cold water, beat all together until very light, add the grated rind and juice of two lemons. Beat the whites to a stiff froth, stir in lightly and bake.

**J. W. McGinnis, Funeral Director
and Embalmer, Barry, Ill.**

Cream Pie.

Mrs. A. G. Chamberlain.

One pint of sweet cream, one tablespoon corn starch, the white of one egg, heat the cream and cook the starch in it, when done stir the white of the egg in, having it well beaten. Have the crust baked, pour cream in, beat white of another egg to a stiff froth, sweeten and flavor to taste, spread over pie and brown lightly in the oven.

Lemon Pies.

Mrs. Margaret Watson.

The grated rind and juice of two lemons, two cups of water, one and a half cups sugar, two tablespoonfuls of flour, four eggs, save whites of three eggs for top, bake in form of a custard. Enough for three pies.

Snails.

Mrs. Fina Gorton.

Roll pie crust thin as for pies, sprinkle with sugar and cinnamon, first spreading with butter, roll up in a long roll, cutting off in little squares, then bake. Fine for the little folks.

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PUDDINGS.**Plum Pudding.**

Mrs. S. Worden.

One cup of chopped beef suet, two cups bread crumbs, one heaping cup of sugar, one cup seeded raisins, one cup of currants, half cup nuts, half cup citron, a little salt, one teaspoon of cloves, two teaspoons of cinnamon, half a nutmeg, four well beaten eggs, one cup of sour milk, one teaspoon of soda, one pint flour, steam four hours. This will keep as long as fruit cake: it can be made in two loaves.

Sauce for Plum Pudding.

Cream one cup sugar and half cup of butter, add the well beaten yolks of four eggs, one wine glass of wine and one large cup of hot cream also a pinch of salt, beat all well, put it in a sauce pan over the fire and stir until it becomes thick like cream. Do not let it boil.

Indian Pudding.

A baked Indian pudding is always the proper dessert to serve with a boiled dinner, and this is a good recipe: Take two quarts of milk, a large tea cup of meal, half a tea cup of flour, two eggs, half a teacup of molasses, a large teaspoonful of salt, half a teaspoonful of ginger and the same of cinnamon. To mix it boil three pints of the same milk and set it off the fire, beat all the other ingredients with the pint of milk not boiled, then stir them into the hot milk. Butter the stone or earthenware dish, and when the mixture is a little cool pour it into this dish, put it into a moderate oven, cover with a plate and bake four or five hours, basting every little while with cold milk. This pudding is eaten hot and requires no sauce, butter is generally eaten with it.

Apple Pudding.

Mrs. M. Brown.

Prepare apples as for pies. Scald two cups of sweet milk and pour it over two cups of bread crumbs, then add one and a half cups of sugar and three eggs well beaten, add the apples and a few bits of jelly, flavor with nutmeg and bake until apples are done. To be eaten with sweetened cream. Two cups of cooked rice may take the place of bread crumbs and is very nice.

Kiss Pudding.

Mrs. M. Starks.

Beat the yolks of three eggs and one half cup of sugar till light, add one and a half teaspoons of corn starch. (I prefer flour.) Stir in one pint of boiling milk till thick, then pour in a pudding dish, beat the whites of the eggs to a stiff froth, add half cup sugar and flavor to taste. Spread over top of pudding and brown.

Cottage Pudding.

Mrs. N. Starks.

One pint flour, one egg, one cup sweet milk, two teaspoons baking powder, butter size of an egg, one cup raisins, one cup white sugar. Sauce for this: one pint water, one tablespoon corn starch, one tablespoon butter, a little salt, flavor to taste with nutmeg or brandy.

Apple Pudding.

Nellie Strubinger.

Peel and slice apples, put a layer of apples in pudding pan, then sugar, nutmeg and a little butter, then a layer of bread, repeat this until dish is full. Put a little hot water in and bake one-half hour.

Suet Pudding.

One cup suet chopped fine, one cup molasses, one cup raisins, one cup sour milk, one teaspoon soda, three cups flour, one teaspoon each cloves, allspice and cinnamon. Steam three hours.

Sauce for the Above.

One egg and one cup sugar, one teaspoon of butter, two-thirds cup boiling water, just let it come to a boil.

Suet Pudding.

Mrs. S. C. Briggs.

One cup suet chopped fine, one cup bread crumbs, one cup molasses, one cup sour milk, one cup currants or raisins, one teaspoon each cinnamon and cloves, two eggs, a little salt, steam two hours, serve with lemon sauce. It can be steamed again if not used at first.

Black Pudding.

Miss Maggie Vanhoesen, Canton, Kansas.

One-half pint of molasses, one-quarter cup each of butter, sugar and sweet milk, three eggs, one and a half cups flour, one-half teaspoon soda, one-half teaspoon each of cloves and cinnamon, steam one hour in a buttered pan. Serve with sauce.

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Steamed Pudding.

Mrs. Ida M. Slater.

Three eggs well beaten, three tablespoons of sugar, two tablespoons of butter, three-quarters cup sweet milk, one cup chopped raisins, one tablespoonful of baking powder. Flour to make stiff as cake, steam one hour.

Dip for Pudding.

One cup sugar, one-quarter cup butter, work butter and sugar to a cream, add hot water and boil to a syrup. Thicken with corn starch.

Orange Pudding.

Mrs. N. Funk.

Six large, sweet oranges, one and one-half cups sugar, four eggs, four tablespoonfuls flour, one quart milk, peel and cut the oranges into small pieces, taking out the seeds. Pour over them the sugar and let stand two hours. Now set the milk in a suitable dish into another of boiling water. Let the milk get boiling hot, mix the flour to a smooth paste with a little milk, add the yolks of four eggs and the white of one, pour into the boiling milk, stir it well together until it is smooth, pour over the oranges while hot, stirring the oranges while pouring it on, beat the whites to a stiff froth and add two tablespoons sugar, spread it over the top of pudding and set in oven to brown. To be eaten cold.

Florentine Pudding.

C. Mell Hurt.

Scald one quart of sweet milk, thicken with two heaping tablespoonfuls corn starch stirred into the yolks of three eggs and three tablespoonfuls sugar, cook till quite thick, flavor and put in deep dish. Beat the whites to a stiff froth, add four tablespoonfuls sugar and flavor. Spread on the top of the pudding and put in the oven till a light brown. Eat with whipped cream.

Apple Tapioca Pudding.

Mrs. C. Mell Hurt.

Soak one cup tapioca in cold water over night, when soaked mix with two cups of sugar, a little nutmeg and pour over it one quart of boiling water, pour the whole over nine or ten apples pared and cored, bake one hour in a buttered dish. Serve with cream and sugar. Good either cold or warm, use just enough cold water to cover it when putting to soak.

Tapioca Cream.

Soak two tablespoons tapioca over night in just enough water to cover them, in the morning boil one quart of milk with the soaked tapioca by placing it in a tin can or pail set in water to boil. A double boiler is better if you have it. Add two-thirds of a cup of sugar and a little salt, beat the yolks of the eggs thoroughly, when the milk has boiled ten minutes stir in the yolks, remove from the fire and stir rapidly for five minutes so it will not curdle, flavor with vanilla, pour into a baker or pudding dish, beat the whites to a stiff froth, pour over the top of the cream, sift sugar over the top and brown a few minutes in the oven. Serve cold.

Graham Pudding.

Mrs. Nora Taylor.

One-half cup molasses or sugar, one-fourth cup butter, one-half cup sweet milk, one cup fruit, one egg, one teaspoon soda, a pinch of salt, spice to taste, one and one-half cups of Graham flour, steam two and a half hours. Serve with whipped cream or the following sauce.

Sauce for Graham Pudding.

One and one-half cups sugar, two tablespoons flour stirred in sugar, pinch of salt, enough grated nutmeg to flavor it, pour over this one and one-half pints of boiling water, cook a few minutes, add small piece of butter and two tablespoonfuls of vinegar.

Indian Pudding.

Mrs. M. J. Hollembeak.

Take a pint of meal and one teaspoon of salt, wet with one quart of milk, sugar to taste, put in a strong cloth, leaving room for the pudding to swell, put in a kettle and boil four hours. Serve with sweetened cream.

Rice Pudding Without Eggs.

Mrs. M. J. Hollembeak.

Six quarts new milk, one teacupful uncooked rice, butter the size of a butternut, pinch of salt, one cup and a half of raisins, sugar to taste, bake in a crock in a slow oven, two hours and a half, allow room for rice to swell, stir often from below, being careful not to break the crust on top. Flavor to taste.

Batter Pudding.

M. J. H.

Six ounces flour, a little salt, three eggs, beat up well with milk to make as thick as cream. Boil or bake.

PICKLE, ETC.

Green Tomato Pickle.

Mrs. Lida Greene

One peck green tomatoes, one-half dozen onions, four green peppers, one pepper to be chopped. Slice tomatoes and onions, boil in two quarts of vinegar and one quart water three minutes, drain a few minutes, then use fresh vinegar, two and a half quarts, one cup sugar, one tablespoon ground mustard, three tablespoons salt, three teaspoons cinnamon, two teaspoons cloves, three teaspoons white mustard. Boil three minutes and it is done.

Chili Sauce.

Mrs. Carrie Crowder.

Eighteen large tomatoes, six onions, three green peppers, one cup of sugar, two and a half cups of vinegar, two teaspoons of salt, one teaspoon cloves, cinnamon and nutmeg. Scald and peel tomatoes, cook with onions and peppers until tender, then add sugar, vinegar and spices and cook all together until as thick as desired. Season with red pepper to taste.

Putting up Cucumbers.

Mrs. Ella Rowand.

This is the way to put up cucumbers to have them firm, without using poison to accomplish it. Wash your cucumbers taken fresh from the vines in clear, cold water, put them in a porcelain kettle with just water enough to cover them and add sufficient salt to season the cucumbers. Let them remain on the stove until hot but not boil, then take them out and drain till perfectly dry, put them in bottles and cover with boiling vinegar of the best quality, to which has been added some red pepper, some mustard seed, a little horse-radish and sugar to suit the taste. Cucumbers prepared this way will keep a whole year if properly sealed up.

Preserved Pickle.

Mrs. J. Koehler.

One quart each of beans, small onions, tomatoes, cucumbers and cauliflower, parboil beans until tender in salt and water. Pour boiling salted water over onions and let stand till cold, put a strong brine over cucumbers and tomatoes over night, make syrup of two quarts of sugar to one quart of vinegar, pour over while hot, drain off for six mornings and heat, then pour over pickle again. The fifth morning put spices in vinegar and let boil. The last morning throw all in vinegar and let come to a boil. Skim out and boil the vinegar, pour over them and bottle.

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Spanish Pickle.

Mrs. J. T. Orr.

One and a half dozen small cucumbers, put in brine twenty-four hours. Two large heads of cabbage chopped fine and sprinkled with salt and let stand twenty-four hours. Two dozen onions and half dozen green peppers chopped fine, cover with salt water over night, squeeze out with the hands. Two ounces white mustard seed, one ounce celery seed, one-half ounce tumeric, one-quarter pound English mustard, one and a half pounds sugar, mix with the best of vinegar, boil until it begins to thicken. Put the tumeric in the last thing, just before taking off the stove.

Tomato Ketchup.

M. J. C.

To one-half bushel of tomatoes skinned and pressed through a colander, add one gallon of vinegar, one pound brown sugar, small half tea cup of salt, one tablespoonful each ground cloves, cinnamon, allspice and black pepper, one-half tea cup of mustard, six large onions chopped fine, red peppers chopped fine to taste, horse-radish to taste. Boil seven or eight hours and bottle.

Tomato Sauce.

Mrs. Mary White.

Take one quart of tomatoes, two small onions, one small red pepper, boil all together until cooked enough to rub through a colander, put back in pan to finish cooking, add a thickening made of corn starch or flour as preferred, two tablespoonfuls, and salt to taste.

Sweet Tomato Pickle.

Slice fifteen pounds of green tomatoes and sprinkle with a little salt, let stand over night, drain off in the morning, add five pounds sugar, one quart best vinegar, one ounce cloves, two ounces cinnamon, two red peppers, put tomatoes in the liquid and let scald fifteen or twenty minutes, skim out and boil syrup down more if desired, but it is not necessary.

Chow Chow.

Mrs. Jessie Peck.

One peck ripe tomatoes, one and a half pecks green tomatoes, three large heads cabbage, one-half dozen green peppers, one-half dozen onions, chop very fine, cover with salt, let stand twenty-four hours, drain dry, cover with vinegar, add cinnamon, cloves, allspice, ginger, mustard and black pepper, also one cup grated horse-radish. Scald twenty minutes and seal up hot.

French Pickles.

Mrs. J. H. Mallery.

One peck green tomatoes sliced, six large onions, mix these and throw over them one tea cup salt and let stand over night. The next day drain thoroughly and boil in one quart vinegar mixed with two quarts water for fifteen or twenty minutes, then take four quarts vinegar, two pounds brown sugar, one-half pound white mustard seed, two tablespoons ground allspice and the same of cinnamon, cloves, ginger and ground mustard. Throw all together and boil fifteen minutes.

Sauce for Cold Meats.

Eighteen tomatoes, one onion, two green peppers chopped fine, one cup sugar, one teaspoon cloves, ginger, ground cinnamon, mustard and allspice, two teaspoons salt, two and a half cups vinegar, chop the tomatoes, onions and peppers fine, scald with spices and salt in the vinegar. Instead of scalding may be boiled two hours. Nice sauce for beans.

Chili Sauce.

Eight tomatoes, three cups peppers, two cups onions, three cups sugar, one cup salt, one and a half quarts vinegar, three teaspoons cloves, three teaspoons cinnamon, two teaspoons each ginger and nutmeg. Chop tomatoes, peppers and onions very fine, boil three hours, bottle and seal.

Tomato Catsup.

To one gallon of ripe skinned tomatoes, put eight tablespoons mustard seed, four of black pepper, four of fine salt, one of allspice, four pods red pepper, cook till soft, put through a sieve and as much vinegar as to have one-half gallon when done. Simmer four hours in a granite or porcelain kettle. Tried and tested.

Piccalili.

M. B.

Two gallons chopped green tomatoes, one cup salt and let stand over night. In the morning drain through a sieve, then take three quarts weak vinegar, let it come to a boil, put in the tomatoes, scald them through and drain again, throw away vinegar, then add one gallon of cabbage chopped fine, one pint grated horse-radish, two tablespoons black pepper, two of mustard seed, two of cinnamon, one of celery seed, one dozen sweet peppers chopped fine, one-half dozen little red peppers and one dozen onions chopped fine, one gallon of good cider vinegar, one-half gallon brown sugar, scald well, pour over the whole, mix well and put in a jar. It will keep without sealing.

Pickled Gherkins.

M. J. C.

Look the cucumbers over, discarding all that have no stems, wash thoroughly to remove the small black specks, make a brine, using a generous handful of coarse salt to a gallon of water. Heat it and when it begins to boil pour in the cucumbers. There should be sufficient brine to cover them. After standing twenty-four hours drain off the brine, scald and pour over the cucumbers again, repeat the same process on the two following days. On the fifth day heat two quarts cider vinegar and dissolve in it a piece of alum the size of a butternut. When scalding hot put in as many of the gherkins as it will cover, let them scald through but do not allow them to boil. After skimming them out add a small bit more of alum and more cucumbers, continue until all are scalded, then throw away the vinegar and take fresh. To each gallon of vinegar allow two cups of brown sugar, tie loosely in a cheese-cloth bag such spices as are liked, a few pepper corns, a tablespoon allspice berries, same of whole cloves and a few sticks of cinnamon broken fine and a few blades of mace are sufficient for a gallon of vinegar. These pickles are not designed to be highly spiced or sweetened, but other spices may be added or the amount here may be increased if desired. Boil vinegar, sugar and spices together and pour on the cucumbers. A few roots of horse-radish should be placed in the jar with the pickles and will help keep them in good condition. The best I ever used.

Mixed Pickles.

Mrs. James Allen.

One gallon cucumbers, one gallon quartered green tomatoes, one gallon cauliflower, one-half gallon celery, one-half gallon cabbage, twelve green peppers, salt separately over night and drain, place in boiler. Dressing: one gallon of vinegar, three pounds brown sugar, one-half tea cup mustard, four tablespoonfuls tumeric, one cup flour. Boil fifteen minutes.

Cucumber Mangoes.

Mrs. Bessie Johnson, Cameron, Mo.

Five gallons cucumbers, soak several days in water. The night before stuffing, pour boiling water over them. Cut into halves, leaving them joined at stem end. Remove seeds.

Filling.

One pound black mustard seed, one-half pound white mustard seed, one-half pound ground ginger, one-half ounce ground cloves, two ounces celery seed, one bottle prepared horse-radish, one-half pound onions beat very fine, one-quarter pound long peppers beat very fine, two tablespoonfuls salad oil, four pounds sugar, mix all together with vinegar enough to moisten, be careful or you will make too soft to hold together. Tie with strings, put in a jar, sweeten your vinegar to taste, add a handful of black pepper not ground.

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W. F. WHITE.

SALADS, ETC.

Delicious Bean Salad.

M. J. C.

Cut the beans into thin slices, cook in salt water until tender. Cut onions fine to flavor, make a dressing of oil and vinegar or melted butter. Flavor with pepper and add the beans.

Chicken Salad.

Mrs. A. Meeker.

For two chickens use the yolks of eight eggs and as much celery as chicken, cut chicken up in fine pieces, beat the yolks of eggs, the more the better, then add one and a half tablespoons of mixed vinegar and mustard, one-half pound melted butter, one-half tablespoon black pepper, half as much red pepper, one-half tablespoon salt. Add the vinegar, then set the mixture in a pot of boiling water and cook it like a boiled custard until it thickens, stirring all the time till done.

Lettuce Salad.

Mrs. Sarah Davis.

Wash lettuce and when taking from the water squeeze in hand to wilt it. Slice three hard boiled eggs over the top. For the dressing take one raw egg, one-half cup sour cream, butter size of a hickory nut, salt and vinegar to make a pleasant sour. Cook in double boiler or in a bowl over kettle of hot water until creamy.

Ham Salad.

Mrs. Maria Churchill.

Chop fine the remains of a boiled ham, add lettuce leaves. Pour over it a dressing made as follows: one teaspoon each of salt and butter, one-half teaspoon each of pepper and mustard, one-fourth cup vinegar, the yolks of two eggs well beaten, boil till it creams, when cold pour over the ham and lettuce and mix well. Lastly stir in a cup of sweet cream.

Dressing for Cabbage Slaw.

Mrs. Lida Greene

Beat two eggs with two tablespoons of sugar, piece butter half the size of an egg, teaspoon mustard, a little pepper, lastly a tea cup of vinegar, put all in a dish over the fire and simmer slowly until like soft custard. Some think it improved by adding a cup sweet cream. If cream is added use less vinegar.

Cold Slaw.

S. C. C.

Shave one-half of medium sized cabbage as fine as possible and place it in layers with enough salt and pepper between to season all when done. Take one cup sugar, one cup sweet milk, put in basin and set over fire, stir until sugar is dissolved. When nearly boiling stir in one egg which has been beaten as light as possible, let boil and last of all add one cup of vinegar, and immediately remove from the fire and pour over the prepared cabbage. If vinegar is too strong, it should be weakened a little. This is best when cold.

Salad Dressing.

Mrs. Lida Greene.

One tablespoon vinegar to every yolk of egg, to six yolks take one-half teaspoon of salt, mustard, butter and sugar, cream these, then stir in the vinegar, which must be hot. Set into a vessel of boiling water so not to burn. Now beat the yolks very light, stir into the prepared vinegar, do not let boil, just hot. If a little too thick when going to use thin it with a little cream. Very fine to pour over cold boiled potatoes chopped fine with boiled eggs and onions added, also fine for salmon chopped with celery.

Potato Salad.

Mrs. Fannie Perry.

To eight or nine cold boiled potatoes, cut in small squares add one small onion chopped very fine. For the dressing, one cup sweet cream, yolks of two eggs, one tablespoonful of butter, salt, pepper and mustard to suit the taste, vinegar to make quite sour. Scald cream and vinegar separately, to the hot cream add the two beaten yolks, butter, salt and vinegar last, throw over potatoes and onions. Serve cold.

Green Bean Salad.

Mrs. Ella Rowand.

String young beans and break into half-inch pieces, or leave whole if you prefer, wash, cook soft in salt water, drain well, add finely chopped onions, pepper, salt and vinegar, when cold add olive oil or melted butter. The onions may be omitted.

Cheese Straws.

Mrs. Rena McTucker.

One cup grated cheese, one cup flour, one teaspoon baking powder, one tablespoon melted butter, water enough to roll out, roll thin, cut in strips and bake a light brown. Place a white napkin on a plate and pile the straws in log cabin shape on it. This is a delicate dish to eat with salads.

Salad Dressing.

Mrs. N. Rowand.

Beat yolks of eight eggs, take one cup sugar, one tablespoon each of salt and black pepper, a little cayenne, two tablespoons of mustard, one-half cup of sweet cream, mix thoroughly. Bring to a boil one and a half pints good vinegar, take half tea cup butter, finish filling with olive oil, add to vinegar when boiling, add eggs to the mixture, beating well. Then pour all in vinegar, stir well, when cold bottle.

Salad Dressing.

Mrs. S. Worden.

One egg, a little salt, half cup butter stirred to a cream, half cup vinegar, nearly half cup sugar, one teaspoon mixed mustard, put on stove and stir till thick as cream.

Salad Dressing.

Miss Hattie Mitchell.

Beat one egg in a cup, fill cup with water or sour cream, add one heaping tablespoon of flour, three tablespoons sugar, one teaspoon each salt and mustard, pepper to taste, half cup vinegar, mix all well together, one tablespoon butter, one small onion, cut very fine three or four whole cloves and allspice. Cook in steam cooker until like cream, then remove the cloves and allspice.

Tomato Salad.

Mrs. J. H. Mallory.

Tomato salad is an agreeable entree and goes well with almost any dinner, but particularly well with fried or roast meats. To half a dozen medium size tomatoes with the skins removed and the tomatoes sliced, add the yolks of two hard boiled eggs, also one raw egg well beaten and mixed with a tablespoonful of melted butter, a teaspoonful of sugar with cayenne pepper and salt to the taste. When all these are mixed thoroughly add half a small cup of vinegar.

Potato Salad.

To one pint mashed potato (those left over from dinner are just right), add the smoothly rubbed yolks of three hard boiled eggs, reserving the whites cut in transverse slices to garnish the dish, slice one cucumber pickle, add one teaspoonful ground mustard, pepper and salt to taste. Heat one tea cup good vinegar, dissolving in it a lump of butter the size of a walnut, pour the vinegar over the pickle and seasoning and add the mashed potatoes by degrees, rubbing and incorporating thoroughly.

Dressing for Salads.

Mrs. Jennie Crandall.

Yolks of three eggs, one tablespoonful of prepared mustard, three tablespoons butter, one tablespoon sugar, one teaspoon salt, a pinch of cayenne pepper, one-quarter cup of vinegar. This is nice used as dressing for cold meats. Beat all the above together, very light and cook until thickened, then add the juice of one-half a lemon. When you want to use it for salad, whip a cup of sweet cream and stir into the mixture, do not put in the cream unless you want to use immediately; if used as a mustard dressing over cold meats, do not put in the cream.

Almonds.

The Ludian.

Blanch one-half pound almonds, put with them a tablespoonful of salt, stir them until well mixed, then spread over a baking pan and bake fifteen minutes or till crisp, stirring often. They must be a light brown when done.

Salted Nuts.

Newspaper Clipping.

Take unparched peanuts, remove the shell carefully, blanch with hot water, rubbing off the red envelope, put in hot water and let simmer gently, take from water and spread on dripping pan, treat them to butter and set in the oven, have oven at a browning heat, when a light snuff color take from oven and salt while hot, deep browning ought to be avoided, as it renders the nuts bitter. The salted peanut is purely harmless and may safely become one of our common delicacies.

J. W. McGINNIS,

Funeral Director

and Embalmer,

BARRY, - - ILLINOIS.

SOUPS.

Tomato Soup.

Mrs. Grace Koehler.

One quart of milk, a lump of butter the size of an egg, one quart and a half of tomatoes rubbed through a sieve, put over fire and add a teaspoon of soda, when boiling stir into boiling milk. Season to suit taste and serve while hot.

Veal Soup.

North Western.

A vessel used for soup, should never be taken for anything else and should be carefully cleansed after each using. Into it put a knuckle of veal (the size known as a ten cent one is large enough,) three quarts cold water, a small quantity of salt and a small tablespoonful of uncooked rice, boil slowly, hardly above simmering four hours, when the liquor should be reduced to half the usual quantity, remove from the fire. Into the tureen put the yolk of one egg and stir well into it a teacupful of cream or in hot weather new milk, add a piece of butter the size of a hickory nut, on this strain the soup boiling hot, stirring all the time, just at the last beat it well for a minute. This soup is economical, easily made and very good.

Noodles for Soup.

Rub into two eggs as much sifted flour as they will absorb and a little salt, roll out as thin as a wafer, dust over a little flour, then roll over and over into a roll. Cut off thin slices from the edge of the roll and shake out into long strips. Put them into the soup lightly, and boil for ten minutes.

Sour Cream Soup.

Mrs. Rose Weber.

Cut slices of light bread in squares and fry in butter, pepper and salt. Take one cup thick sour cream and one quart water. Scald and pour over the bread. Add more salt if desired.

Split Pea Soup.

A quart of peas and about two quarts of water and an onion, boil together until soft. Put through the colander and add a little salt and cayenne pepper. Fry bread in butter, cut it in small pieces and lay in the tureen and pour the soup on. If too thick add water. When ready to serve, put in a cup of cream or a lump of butter. Nice made with soup stock.

Oyster Soup.

Put oysters on to cook in their own liquor, adding butter, salt and pepper. When ready so serve. Dish oysters, then add hot milk. Heat the milk in double boiler, very hot, but not boiling for fear of curdling.

Corn Soup.

Keokuk.

Scrape twelve ears of corn. Boil the cobs twenty minutes in one quart of water. Remove them and put in the corn. Let it all boil ten minutes and then add two quarts of rich milk. Take nearly a half pound of butter and rub in it two tablespoonfuls of flour. Season with salt and pepper, let it boil five minutes, turn into a tureen, on the well beaten yolks of three eggs.

Rose Jar.

To one-half peck rose leaves, take a large bowl and strew a handful of table salt on bottom, then three handfuls of leaves, then salt, and so on until all the leaves are used, covering the top with salt. Let it remain five days, stirring and turning twice each day. At the end of the fifth day add to this, three ounces bruised stick cinnamon, three ounces bruised allspice. Put it into the jar layer by layer, first a layer of leaves, then of spice, sprinkling between the leaves one ounce cinnamon, one ounce cloves, two nutmegs (all coarsely powdered), a little ginger root, one grain finest musk, one-half pound dried lavender flowers, two ounces finely powdered orris root, then add the oils at your pleasure. Jasmine, rose geranium, lavender, rosemary, violet, etc, etc.

Lavender, Florida, Magnolia water are excellent added from time to time, as also fine cologne, rose or Mayflower water.

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HOMINY, BEANS, ETC.

Hominy With Cheese.

A simple but excellent addition to the home dinner or Sunday night supper is hominy with cheese. The hominy is first boiled to the consistency of breakfast serving, then is spread in layers in a deep dish with grated cheese between each layer and on top. It is then put in the oven long enough to melt and brown the cheese. Rice may be prepared in the same way, though the hominy is better. This is a dish that may often be substituted for potatoes, of which vegetable even the most conservative are willing to admit we eat too freely.

Boston Baked Beans.

Mrs. John Koehler.

One pint of small white beans. Parboil a half hour, with a pinch of soda in the water, pour off this water and add fresh, and a thick piece of pickled pork or bacon, two tablespoonfuls molasses, a small onion chopped fine, and handful of parsley if convenient. Season to suit taste. Bake all night in a slow oven, or seven hours.

Maccaroni With Cheese.

Mrs. Crowder, Los Angeles, Cal.

One pint of maccaroni broken fine, cook in boiling water, to which a teaspoon of salt has been added. Boil till tender and drain. Cover the bottom of a pudding dish with grated cheese, and layers of maccaroni, then cheese until sufficient. Pour over a dressing of one teaspoonful of mustard and enough sweet milk to cover. Bake in a hot oven till brown.

To Bake Potatoes.

Mrs. S. M. Starks.

Put the potatoes in boiling water, let them boil five minutes, drain, remove to oven. See how quickly they will bake.

Potato Souffle.

Take a number of smooth skinned potatoes, clean well and bake. Cut the top off, remove all the pulp you can without breaking the skin, mash the potatoes, season with butter, cream and salt. Add one-half pint milk, boil and add the beaten whites of three eggs, pour into the skins, and bake a few minutes.

Potatoes Cooked With Meat.

While meat is roasting, peel some potatoes and parboil them, then rub them in flour and put in with meat and bake. The potatoes may be baked with the meat without being boiled, but the former method is much to be preferred.

Potatoes, Kentucky Style.

Slice potatoes thin on slaw cutter, place over a pan of water and let stand half an hour, which hardens them, put them in a pudding dish or dripping pan with salt, pepper, and about a half pint sweet milk. Bake an hour, take out and add a lump of butter the size of an egg—cut in small bits and scattered over the top. There should be milk enough to moisten the potatoes, with a little left as a gravy.

Tremont Potatoes.

Take cold boiled potatoes of uniform medium size, and split lengthwise into quarters or sixths, fry like doughnuts in boiling lard, until the outside is browned or crisp. Skim out and drain. Before serving, sprinkle a little salt over them.

Baked Sweet Potato.

Boil until tender, scrape off all the skin, mash fine, season with salt and butter. Put in pudding dish, smooth the top, put pepper and butter on top, and brown in the oven.

Egg Plant.

Peel and slice one or two medium size, put in cold water a little salted, boil until tender, drain, mash fine, season with salt and pepper and add a beaten egg and a tablespoonful of flour. Fry in little cakes in butter, or in butter and lard.

Another Method.

Cut in slices, lay in cold, well salted water an hour or more, roll in egg and cracker crumbs and fry with a little butter.

Fried Parsnips.

Wash, scrape and slice them lengthwise, half an inch thick. Parboil in a little salted water, when tender fry in butter, or butter and lard mixed being careful not to brown too much, as the butter browns them very quickly.

Beefsteak and Onions.

Slice the onions thin and drop into cold water, put the steak in a pan with a little suet, skim out the onions and add to the steak, season with pepper and salt, cover tightly and put over the fire, when the juice of the onions has dried up and the steak has browned on one side, remove the onions and turn the steak, replace the onions and fry till done.

Asparagus.

Wash clean, break off the white part, and put the green part in salted water, boiling hot, boil five minutes and pour off the water, add more boiling hot and boil ten to fifteen minutes, then put in a lump of butter, salt and pepper. Make a thickening of a teaspoonful flour, mixed with a little cold water. Toast three slices bread, spread with butter, put in a dish and turn the asparagus over it. The last water must be boiled down until just enough for the gravy.

Breakfast Potatoes.

Mrs. Mary Strubinger.

Peel and slice very thin four large potatoes, cover with boiling water. Add butter the size of a walnut and salt to taste. Cook till tender, then add one tea cup of cream or milk. Just boil and dish.

To Cook Mushrooms.

Put a little butter in a skillet, sprinkle over this a little flour and cook a few minutes, then after washing the mushrooms put them in the butter, add water enough to cook them until tender, season with pepper and salt when done, beat the yolk of an egg with a little cream or milk and when slightly cooled stir it in to thicken them.

Another Way.

Wipe them carefully, dip in well beaten egg, then roll in cracker crumbs and fry as you would oysters. Very much like oysters.

CANDIES.**Chocolate Drops.**

L. L. H.

One pound granulated sugar, half pint water, one-quarter teaspoonful cream tartar, dip a knife in syrup and try with thumb and finger. If it will make a string an inch long, pour into a bowl and set out until nearly cool, flavor with vanilla, and stir until it creams. Make out in small balls and leave over night. Scrape one cake of Baker's Chocolate into a bowl and set in a pan of hot water to melt, use hat pins to dip the balls in chocolate and drop on tins, the colder the chocolate the better, after the chocolate is dry set the tins on the stove just a minute and the drops will come off easily.

The same cream can be used to put between nuts, dates and figs and can be flavored as you like and colored with fruit coloring.

Taffy.

Four cups granulated sugar, two cups water, one cup vinegar, boil until hard when dropped in cold water, then add butter the size of a walnut, pour on buttered plates and pull when cool.

Fannie's Butter Scotch.

Three tablespoonfuls of sugar, three of molasses, two of water, one of butter and a little soda.

J. M. KAYLOR, M.D.C.

VETERINARIAN,

BARRY, - - ILLINOIS.

Telephone 38.

MISCELLANEOUS.

Gardener.

To keep bugs off cucumber, squash and pumpkin vines. set an onion in each hill.

Henry Bowers.

Another remedy: Dip a corn cob in turpentine and drop on each hill.

Mrs. J. H. Mallery.

To clean nickel, use ammonia. To clean zinc, use sulphuric acid. To clean mica, use diluted vinegar.

Mrs. D. W. Greene.

If you are troubled with ants sprinkle powdered borax around your sugar box and their other loafing places.

Dairy Maid.

If your cows have warty teats, bathe them after milking with a strong solution of alum for two or three weeks and the warts will disappear.

Mrs. D. W. Greene.

I make all my vinegar as follows: Keep a large jar in a warm place, and put my fruit that sours, jellies and sweets that would be wasted, into it. To each quart, put two quarts water. Let it stand three weeks. Strain and put in jugs and keep in a warm place.

A level teaspoonful of powdered borax put into a quart of milk will keep it sweet three days.

Shoo Fly.

D. W. Greene.

Three pints of fish oil, one pint coal oil, two ounces crude carbolic acid. Apply with an old whitewash brush. When your cows come up at night covered with flies, paint them over with the above, and see the flies get.

Hominy.

Hull corn enough to last all winter. Put in water, and keep in a cool place. Cook as needed. It will keep any length of time before cooking. Freezing helps it.

Hard Soap.

Mrs. Swartz, Golden, Ill.

Six gallons of rain water, nine pounds grease. Boil the water and add the grease. Dissolve two cans Lewis' lye in a half gallon boiling water. Add the lye to the grease and let stand until hard. Cut into cakes.

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Washing Fluid.

Mrs. M. V. Shearer.

One box or ball of potash, one of carbonate of potash, one of ammonia. Put the box of potash into five quarts of water, dissolve by a gentle heat. When cold add the other articles. Bottle in a glazed jug. Use one cupful to a boiler of clothes.

Sand for Floors.

When you take up a carpet, sprinkle the floor with damp sand, brush it around with a broom and then sweep it up, and you will have little, if any dust.

To Clean Matting.

Never use soap on matting. Put salt in the water to wash white matting, and use vinegar and water for the red checked matting.

A Cure for Chilblains.

One pint alcohol, one ounce of ammonia, one ounce of turpentine. Apply with a swab two or three times a day, if very bad.

Cure for Felon.

Apply small fly blister, and the felon will come to the surface, when it can be picked out with a needle.

Remnants of Soap.

Collect all the odds and ends of toilette soap, crumb them fine or break into shreds, and put them into a double boiler. Fill the outside vessel with boiling water, set over the fire and keep it boiling until the soap in the inside vessel is melted. Stir the mixture until perfectly smooth, then pour into a small, shallow dish to mold. If more than enough for one cake, pour into a number of molds. If without a double boiler, set a small pail or pan, inside a large one.

Keeping Grapes Till Spring.

From the New York Sun.

A French method of preserving grapes in something very close to their natural condition has some interest at this season. Shoots of the vine bearing, say, two bunches of sound grapes each are placed in bottles or vases filled with water containing charcoal in solution. The bottles are then hung along the edges of notched shelves in a dry place. It is said that, if the water be renewed from time to time, grapes so treated will keep in good condition into April.

To Preserve Eggs.

A heaping pint of salt, a scant pint of lime, and six quarts of water. Let it stand a few days and then drop in the eggs.

Keeping Eggs by Glazing.

A French naturalist has been experimenting on eggs with a view to discovering a means for keeping them fresh for a long period, and he assures us that he has hatched chickens from eggs kept for over two years by his process. His method is simple, and consists in dissolving some gun-lak in a sufficient quantity of alcohol to make a slight blaze. Into this each egg is dipped, and when they are completely dry they are packed in bran or sawdust, taking care to place the large end upward. When the eggs are wanted the glaze must be carefully removed with some alcohol, and they will be found in the same state as when they were enveloped. The rationale of this process consists in intercepting the air and preventing it penetrating the shell. As is generally known, the egg shell is perforated by a myriad of small pores, which can only be perceived by the aid of a microscope. Through these pores, day by day, the albumen inside the egg evaporates, and its place is taken by air. When the egg is full a fluid passes constantly toward the pores, and is the principal agent of corruption, the corruption being manifested more rapidly in warm than in cold weather. An egg absolutely fresh is entirely full, but stale eggs have all an empty space in proportion to their age, caused by the loss of albumen by evaporation. By the above system of glazing this evaporation is prevented, and the germ of the egg, being protected from the corrupting influences of the air, retains its vitality for a long time.

Vegetable Time Table.

An exchange publishes the following for the benefit of the housewives, a vegetable time table that will be valuable in the kitchen:

Potatoes, boiled, thirty minutes.
 Potatoes, baked, forty-five minutes.
 Sweet potatoes, boiled, fifty minutes.
 Sweet potatoes, baked, sixty minutes.
 Squash, boiled, twenty-five minutes.
 Green peas, boiled, twenty to forty minutes.
 Shelled beans, boiled, sixty minutes.
 String beans, boiled, one to two hours.
 Green corn, thirty to sixty minutes.
 Asparagus, fifteen to thirty minutes.
 Spinach, one to two hours.
 Tomatoes, canned, thirty minutes.

Cabbage, forty-five minutes to two hours.
 Cauliflower, one to two hours.
 Dandelions, two or three hours.
 Beets, green, one hour.
 Onions, one or two hours.
 Beets, one to two hours.
 Turnips, white, forty-five to sixty minutes.
 Turnips, yellow, one and a half to two hours.
 Parsnips, one to two hours.
 Carrots, one to two hours.

Weights and Measures.

DRY:—

Eggs, ten to make sixteen ounces.
 Brown sugar, one quart, sixteen ounces.
 White sugar, one quart, sixteen ounces.
 Loaf sugar, broken, one quart, sixteen ounces.
 Butter, when soft, one quart, sixteen ounces.
 Meal, one quart, eighteen ounces.
 Wheat flour, one quart, sixteen ounces.
 Sugar, two and a half tea cups, sixteen ounces.

LIQUID:—

Four large tablespoonfuls, one-half gill.
 Eight large tablespoonfuls, one gill.
 Sixteen large tablespoonfuls, one-half pint.
 One common-sized wine glass, one-half gill.
 One common-sized tumbler, one-half pint.
 Four teacupfuls, one quart.
 Two cups raisins, one pound.
 One white of egg, one ounce.
 One yolk of egg, one ounce.
 One and a half cups butter pressed down, one pound.

**J. W. McGinnis, Funeral Director
 and Embalmer, Barry, Ill.**

MENU.

Menu.

Mrs. Rose Weber.
 Oysters served with lemon juice and salted wafers.
 Baked chicken with dressing.
 Browned potatoes and baked sweet potatoes.
 Mushrooms in manikins, and tomatoes.
 Celery. Biscuits. Spiced pickle. Cold Slaw.
 Strawberry short-cake with whipped cream. Brown Bread.
 Cream cheese with currant jelly.
 Wafers and coffee.

Menu for Dinner.

Mrs. L. F. Bright.
 Mock turtle soup.
 Olives. Salted Almonds.
 Filet of Spanish mackerel.
 Potatoes, natural.
 Fricassee of chicken. Green peas.
 Roast lamb. Mint sauce. Mashed potatoes.
 Lettuce salad.
 Chocolate ice cream. Cake.
 Fruit. Coffee.

Menu for Luncheon.

Mrs. Lee Harvey.
 Chilled fruit.
 Chicken croquettes. Creamed asparagus.
 Bread and butter sandwiches. Pickles.
 Tomato and cucumber salad.
 Wafers. Cheese balls. Salted almonds.
 Ice cream. Cake.
 Coffee.

Luncheon for Card Party.

Miss Jennie Northcraft, San Marcus, Texas.
 Serve before games are played: Pressed chicken and mayonaise
 in lettuce leaves. Cream cheese balls, potato chips, spiced pickle and
 sandwiches with grape juice.
 Between the games serve bon-bon dishes of panocha, a Mexican
 confection of pecans.

BREAD.

Good Bread in Six Hours.

Anna Galliher, New Concord, O.

Those who make bread by the time-honored "sponge" method, should try the following, for which no sponge is required. A supply of yeast, however, must be kept on hand.

To make the yeast: Take two quarts of boiled potatoes (mashed fine and measured afterwards) two quarts of hot water; one cup granulated sugar, one-half cup of salt, two compressed yeast cakes or about two cups of soft yeast and six quarts of cold water.

Directions:—Add the sugar and salt to the mashed potatoes, put into a stone jar and then add the hot water. Stir well together. Next add the cold water and last of all, the yeast. If compressed yeast is used it need not be dissolved before adding. Let stand 24 hours before using. Keep the jar covered, but not air-tight. This yeast should be kept in a cool place in summer and where it will not freeze in winter. It must be stirred several times during the first few hours. After it begins to foam the stirring may cease. Stir each time before using.

To Make Bread:—For each loaf of bread wanted allow one cup of the liquid yeast. Place the flour in the bread bowl, make a "well" in the center of the flour and turn in the yeast. Mix until a dough is formed adding as much flour as needed. Place the dough on the board and knead for at least ten minutes. Return to the pan and let rise. When quite light, and porous, mold into loaves and fill the pans about half full. When the loaves are twice their original size, bake one hour in a moderate oven. If more salt is liked than this recipe contains, a little may be sprinkled over the flour. Lard or other shortening may also be added, if desired.

The time required for making this bread is usually about six hours, sometimes less, according to the temperature of the air in which the rising process is completed. And if directions are followed, the result will be good, wholesome bread provided the flour is alright. I want every reader of the Agricultural Epitomist to eat bread made by this rule.

Pancakes.

Miss Hattie Guss.

One quart sour milk, four eggs, half cup butter, one teaspoon soda, half teaspoon salt, flour enough to make a nice batter.

Soft Corn Bread.

Mrs. Jennie Northcraft, San Marcos, Texas.

One tea cup corn meal, three eggs, one tea cup thick buttermilk, one tea cup boiling water, one-half teaspoon salt, one-half teaspoon soda, one tablespoon butter. Scald meal with boiling water, add milk and soda, well beaten together, add eggs beaten very light, melt butter in small earthenware bowl and pour into batter. Pour batter in same bowl while very hot and bake quickly. Can be baked in an aluminum pan, but tin pan is not so good.

Brown Bread.

Mrs. Calvin Davis.

Two cups sour milk, two cups corn meal, one cup graham flour, one cup brown sugar, or one-half cup molasses and one-half cup sugar, one tablespoon soda, a little over teaspoon salt. Steam three hours. Nuts and fruit may be added.

Royal Buckwheats.

Miss Hattie E. Guss.

Two cups buckwheat flour, one cup wheat flour, two tablespoons baking powder, one-half teaspoon salt, all sifted well together. Mix with sweet milk into a thin batter, and bake at once on a hot griddle.

Graham Jems.

Fronia McCarl.

One tea cup of graham, one teacup of flour, one tablespoon of sugar, one level teaspoon of soda, one heaping teaspoon of baking powder, one tablespoon of cream, one teaspoon of salt, enough sour milk to make a thick, smooth batter. Bake in jem pans. Good for breakfast with syrup.

Baking Powder Biscuit.

Mrs. Lida Greene

Three cups flour, one-half cup sweet milk, two teaspoons baking powder, well sifted in the flour, scant half cup lard, and a little salt. Stir with spoon and bake in a very hot oven.

Sour Milk Biscuit.

Mrs. Warren Kendall.

To a cup of sour milk, add a scant half teaspoon soda, two teaspoons baking powder, one-half teaspoon salt, lard the size of a walnut. Mix salt, soda, baking powder and lard with flour till fine, then add milk. Knead two or three minutes on the board.

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Corn Bread.

Mrs. M. A. Love.

One cup sour milk, two-thirds teaspoon soda, one tablespoon sugar, one tablespoon flour, two well beaten eggs, butter the size of an egg, two cups corn meal and pinch of salt.

Steamed Brown Bread.

Mrs. Ida Brown.

Two and a half cups sour milk, two cups corn meal, one cup flour, one cup brown sugar, one teaspoon soda, and one of salt. Steam two or three hours, then put in oven to brown.

Tennessee Corn Bread.

Mrs. C. F. Duckett, Chapin, Ill.

One egg, pinch salt, one pint and a half butter milk, one-half teaspoon soda, one tablespoon lard, stir in corn meal enough to make a tolerably stiff batter. Bake in iron gem pans.

MEATS.

Mock Duck.

Florence Davis.

Take a thick slice of round steak, chop sufficiently to make it tender. Make a dressing of bread crumbs and one egg, well seasoned with butter, sage, salt and pepper. Spread over steak and roll, tie with a cord. Roast in oven.

Hamburg Steak.

Fronia McCarl.

Four pounds of steak, one pound of breakfast bacon, ground together, two small onions, one desert spoon of salt, one teaspoon of pepper, mix well, make in thin cakes, fry in butter or part lard.

PIES.

Vinegar Pie.

Mrs. Garner, El Dara, Ill.

Yolks of four eggs, one cup sugar, six tablespoonfuls vinegar, two of lemon, one and one-half cups water, two tablespoonfuls flour, butter size of an egg. Stir all together and cook until thick and pour into baked crust. Makes two pies. Whites of the eggs for the top.

Cream Pie.

Mattie Ownby, El Dara, Ill.

Two pints sweet milk, one teacup sugar, one large tablespoonful of butter, three tablespoonfuls of flour, yolks of three eggs, cook until thick. Flavor with lemon. Beat the whites of eggs till stiff, add a little sugar, put on top of pie and set in oven to brown. Bake crusts first.

Chicken Pie.

Stew the chicken until tender, season to suit taste. Place in bake pan, pour thickened gravy over it, and cover the top with small baking powder biscuits. Bake until the biscuits are light brown. No under crust used.

Mock Mince Pie.

Mrs. James Huff.

One cup brown sugar and one cup syrup, one-half cup butter, one-third of a cup of vinegar, one cup of raisins, one cup currants, six crackers rolled fine, one teaspoon cinnamon, one-half teaspoon cloves, one-half a nutmeg, two and a half cups warm water. This makes four pies.

Pumpkin Pie.

Mrs. Cornelia Mitchell.

Two teacups pumpkin, two eggs, one teaspoon ginger, two teaspoons cinnamon. Sweeten to taste, milk enough for one pie.

Rhubarb Pie.

Miss Hattie E. Guss.

Pour boiling water over two teacups chopped rhubarb, drain off the water after five minutes and mix with the rhubarb a teacup sugar, yolk of one egg, lump of butter, tablespoon of flour. Moisten with three tablespoons water. Bake with one crust. Make frosting with white of egg and three tablespoons of sugar, spread on pie and return to oven to brown.

Pine Apple Pie.

Mrs. Nora Bowers.

For two pies. One can grated pine apple sweetened to taste, yolks of five eggs, whites of two. Beat whites of three eggs to a stiff froth, add sugar spread on top and brown in oven.

Sour Cream Pie.

E. A. G.

Line a pie pan with pastry, slice apples or peaches in it, pour sour cream over and put sugar on top, to sweeten to your taste. Try this as it is said to be fine.

Sour Cream Pie.

F. W.

One cup thick, sour cream, yolks of two eggs, one cup sugar, one-half teaspoon ground cloves, one cup raisins or currants (chopped.) Beat all together and bake in one crust. When done spread with a frosting made with the whites of two eggs, beaten stiff with sugar to taste.

Shells for Pies.

Mrs. G. M. McClain.

Roll pie crust and put on outside of pie pan, pressing down carefully all over. Cut off edges being careful to press at edges so it will not leave pan. With fork prick holes thickly all over crust. Bake.

Mince Meat.

Mrs. A. Richards.

Two bowls of meat, three bowls of apples, one bowl of suet, one of citron, three of raisins, four of sugar, one of molasses, one of vinegar, one of currant wine or juice of sweet pickles, one nutmeg, two teaspoons cinnamon, two teaspoons cloves. When all are ground together put on the stove in large dish and heat thoroughly, not cook. This is excellent.

Lemon Pie.

Mrs. Lida Greene.

One cup boiling water, one cup sugar, yolks of two eggs, one heaping tablespoonful corn starch wet with a little cold water. The juice and grated rind of one lemon. Cook until desired thickness. Bake crust first, then fill and return to the oven a few minutes. Spread the whites of two eggs well beaten with two tablespoonfuls sugar, flavor and return to the oven to brown.

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Lemon Pie.

Susie Ruhart, Pekin, Ill.

One cup sugar, one scant tablespoon butter, two eggs, juice and grated rind of one lemon, one tea cup boiling water, one tablespoon flour mixed with the sugar. Beat yolks of eggs with flour and sugar, adding gradually the cup of boiling water and the juice and rind of lemon. Boil in double boiler. When cool put in baked crust, cover with a meringue and brown slightly.

MERINGUE:—Beat whites of two eggs until stiff, add gradually two teaspoons powdered sugar and continue beating, add one-half tablespoon lemon juice.

Pumpkin for Pies.

Mrs. Carrie Greene.

Cut a piece out of top of pumpkin, take inside out. Put piece back, put in oven and cook slowly until done. Better than stewed in the old way.

Chocolate Pie.

Mrs. E. A. Gorton.

Three eggs, one scant cup sugar, three and a half heaping tablespoons grated chocolate, one heaping tablespoon corn starch. Beat yolks of eggs very light, add sugar and corn starch, stir all into one cup of boiling milk, put in baked crust. Beat whites of eggs with a little sugar, spread on pie and brown in oven.

Chocolate Pie.

Mrs. A. Wike.

One cup milk, three eggs, two-thirds cup sugar, two tablespoonfuls of chocolate and pinch of salt, flavor with vanilla. Grate the chocolate and mix with two tablespoonfuls milk, stir in the cup of milk and scald. Beat one whole egg and yolks of two with the cup of sugar. Pour the hot milk over the eggs and sugar, add vanilla and pour into the crust to bake. This makes one pie.

Banana Pie.

Miss Maud Huff.

Line a pan with a rich crust, bake and let it cool. Slice one large banana into the crust. Boil one cup milk and a half cup sugar, the yolks of two eggs and one scant tablespoon of corn starch and one of flour, until thick, flavor with lemon. Let the custard cool and pour over the banana. Make a meringue of the white of one egg beaten stiff, with one teaspoon sugar, flavor with banana or lemon, spread over the pie, brown lightly in the oven.

Vinegar Pie.

Mrs. James Huff.

Beat the yolks of three eggs, put three tablespoons vinegar in two and a half cups cold water and pour on the eggs, two cups sugar, three tablespoons flour stirred in the sugar, butter size of an egg. cook in a double boiler until thick, flavor with lemon, cool before putting in baked crust. Beat the whites of eggs, add one tablespoon sugar, flavor with lemon, spread on pie, brown lightly in oven. This makes two pies.

Pumpkin Pie.

Mrs. Nettie Holmes.

One cup pumpkin, one pint rich milk, two eggs, sweeten to taste and flavor with cinnamon and ginger.

Beef Steak Pie with Potato Crust.

Mrs. E. S. Guss, Chicago.

Cut about one and a half pounds of round steak into strips one and a half inches wide and about two inches long. Brown these first on one side and then on the other, in fat taken from soup stock. Add part of a bay leaf, salt and pepper. Cover with boiling water and let simmer until tender (about two hours) then turn into a baking dish.

Crust for Pie.

Pass through a sieve together three times, two cups flour, three level teaspoons baking powder and a half teaspoon salt, add one cup cold mashed potatoes, then with finger tips work half cup shortening into the flour and potato. When all are evenly blended add milk a little at a time and mix to a dough. Take this out on a floured board knead slightly, then roll out to fit the top of a baking dish. Cut several slits in the crust and fit over the dish. Bake about twenty minutes.

Dumplings for Stews.

Mrs. L. J. Hays.

One pint of flour, one-half teaspoon salt, two teaspoons baking powder, sifted together with flour, four times. Mix with half pint rich milk. Drop from spoon into the boiling stew. Cover tight and do not open for ten minutes, when they should be done.

Dish Noodles.

Susie Ruhart, Pekin, Ill.

Make same as for noodle soup, only cutting them into one-fourth inch strips. When boiled drain them as dry as possible. Brown bread crumbs in butter and sprinkle over the noodles and serve.

COOKIES.

Home Made Cookies.

Susie Ruhart, Pekin, Ill.

One quart flour, two teaspoons baking powder, two eggs, one-half cup butter, two cups sugar, one-half cup lard, one cup sweet milk, one teaspoon lemon oil, roll out thin and cut with cookie cutter. Bake a light brown.

Cracker Pudding.

Susie Ruhart, Pekin, Ill.

Boil one quart of milk and let cool, then break eight square crackers into quarters and put in milk, also one cup seeded raisins, and let stand over night. In morning take one-third cup sugar, three eggs, one tablespoon butter, pinch salt, and little grated nutmeg. Beat well together and bake forty-five minutes.

Sweet Crackers.

Susie Rubarts, St. Louis.

Take five cents worth of baker's ammonia, dissolve in one-half cup warm water, let stand over night, two and a half cups sugar, two cups sweet milk, one cup lard, two tablespoons lemon oil, two eggs. Mix very stiff, roll thin, prick with fork and bake in hot oven.

Marguerites.

Miss Mull E. Gorton.

Whites of two eggs beaten to a stiff froth, stir in two tablespoons sugar, and one teaspoon vanilla, spread on Saratoga or snow flake crackers, drop nut kernels on each cracker. Set in oven to brown.

Nut Cookies.

Mrs. J. O. Strubinger.

Cream one cup butter, and gradually add one and a half cups sugar, three eggs well beaten, one teaspoon soda dissolved in one and a half tablespoons warm water. Sift together three and a quarter cups flour, with one teaspoon salt and cinnamon. Add one-half to the mixture, then add one cup chopped nuts (English walnuts or pecans) and one cup seeded raisins, add rest of the flour and beat well. This may seem rather stiff, but do not thin the mixture. Drop on a buttered pan about one inch apart, and bake in a moderate oven.

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Ginger Cookies.

Mrs. A. Wike.

One cup sorghum molasses, one-half cup of sugar, one-half cup sour cream, one egg, one teaspoon soda, one tablespoon lard, ginger to taste. Use boiled icing on top.

Doughnuts.

Mrs. W. B. Powell.

Two pints flour, one heaping teaspoon baking powder sifted in flour, one cup sugar, one cup butter milk, one egg, three level table-
spoons melted lard, one teaspoon vanilla, one level teaspoon soda in the milk, mix soft, roll out about one-half inch thick. Lift from the skillet and lay on paper to dry, after which roll in sugar.

New Orleans Cookies.

Miss Hattie E. Guss.

Two eggs, one cup sugar, one cup New Orleans molasses, two teaspoons soda, let stand over night, then add one tablespoon ginger and flour enough to make stiff. Grease pan each time.

Doughnuts.

Susie Ruhart, Pekin, Ill.

Three eggs, one cup sugar, one cup sweet milk, one and one-half teaspoon baking powder, a few gratings of nutmeg, one scant table-
spoon butter, flour enough to make a stiff dough. Mould on board, cut in strips and twist, cook in hot lard.

Noodles for Soup.

Beat up one egg light, use one teaspoon sweet milk, flour enough to make a very stiff dough, roll out very thin, dredge with flour, let remain on the board to dry for an hour, then roll into tight scroll. Begin at the end and slice into thin strips. Then mix lightly together to keep from sticking, keep them floured. Drop them into boiling water which has been salted to taste and boil a few minutes—serve.

Potato Doughnuts.

Mrs. Ella Rowand.

One cup mashed potatoes (hot), two tablespoons melted lard, one and a half cups sugar, two eggs, two and a half teaspoons baking powder, one and a half cups milk, salt and flavoring, flour to stiffen. Cream potatoes, shortening, sugar and eggs, add milk, salt and flavoring and flour sifted with baking powder. These are fine: try them.

Ginger Cookies.

Miss Florence Davis.

One cup sugar, one cup molasses, one cup butter, two-thirds cup water (warm), one egg, two teaspoons soda, one tablespoon ginger.

CAKE.

Spice Cake.

Mrs. Rosa George.

Two cups sugar, one cup molasses, one and a half cups butter, one cup sour milk, two tablespoons cinnamon, one tablespoon cloves, five eggs, two nutmegs, one pound raisins, one-half pound currants, five cups flour, one teaspoon soda.

Cake Without Butter or Eggs.

Miss Mary Cleveland.

Cream together one cup sugar, and a half cup lard, then add slowly one cup butter milk stirring thoroughly. Sift together three or four times, two cups flour, one teaspoon cinnamon, one nutmeg, half teaspoon cloves, one teaspoon soda, a pinch of salt. Then stir in one cup seeded raisins.

Eggless Icing.

Mrs. Ida Brown.

Two cups sugar, one quarter cup sweet milk, juice of lemon. Cook just three minutes, then beat until creamy.

Rolled Jelly Cake.

Dr. Price.

One cup sugar, two eggs well beaten, then add two tablespoons water. Mix one and a half teaspoons baking powder with one and a half cups flour, and add to eggs and sugar. Do not stir much after adding flour. Flavor with teaspoon vanilla, bake in a dripping pan in a quick oven. When done spread with jelly and roll up.

Coffee Cakes.

Dr. Price.

One cup sweet milk, two cups sugar, one of butter, three well beaten eggs, three teaspoons baking powder worked into flour enough to make a stiff dough. Roll out thin and sift ground cinnamon on the sheet and roll up into a roll, cut off slices and place on tins. Before baking sprinkle rather thickly dry white sugar on top of slices.

One Egg Cake.

Miss Nora Bowers.

Scant cup sugar, one tablespoon butter, one-half cup milk, one and a half cups flour, teaspoon baking powder. Bake in two pans.

Spice Cake.

Mrs. James Huff.

One and two-thirds cups brown sugar, two-thirds cup butter, three and a half cups flour, one cup cold water, two teaspoons baking powder, three eggs, two teaspoons cinnamon, one-half teaspoon cloves, one-half nutmeg, one cup raisins, one cup currants.

Eggless Cake.

Mrs. Deema Shilley.

Two cups sugar, two cups sweet milk, one-half cup butter, four cups flour, four teaspoons baking powder, one-fourth teaspoon soda, flavor to taste. This will make six layers.

Eggless Cake.

Mrs. E. R. Lake.

One and a half cups sugar, one of sour milk, three level cups of sifted flour, half cup butter, teaspoon soda, half teaspoon cinnamon, half teaspoon grated nutmeg, one tea cup raisins chopped fine and well floured.

Jam Cake.

Mrs. Nancy Starks.

One cup sugar, half cup butter, half cup butter-milk, four eggs reserve two whites for filling, two cups flour, one teaspoon soda, one-half teaspoon baking powder, cloves, cinnamon and nutmeg, one teaspoon, and two-thirds cup jam.

Icing.

One cup sugar moistened with water, and boil until candied. Stir in the well beaten whites of two eggs, and beat until cool enough to spread.

Cream Sponge Cake.

Hearthstone.

Break two eggs into a cup, beat the eggs well, then fill cup with thick sweet cream, containing one teaspoon cream tartar, half teaspoon soda, one cup sugar, one of flour.

Potato Cake.

Mrs. E. S. Guss, Chicago.

Two cups sugar, one cup butter, one-half cup grated chocolate, four eggs, one teaspoon cloves, one teaspoon cinnamon, half cup sweet milk, two and a half cups flour, two and a half teaspoons baking powder, one cup chopped almonds or other nuts, one cup cold mashed potatoes.

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Orange Cake.

Mrs. Jennie Florence.

Stir one cup granulated sugar, one-third cup butter until very soft, add the well beaten yolks of two eggs, one cup sweet milk, two cups flour, stirring well, add the whites of egg beaten to a stiff froth, lastly three teaspoons baking powder, stir quickly and bake immediately. Bake in two round tins, put together with filling made by stirring together fine sugar, part of the juice and the grated rind of an orange. Ice the top with part of mixture.

Dandy Cake.

Mrs. B. Wright.

Two cups sugar, not quite two-thirds cup butter, three cups flour, one cup sweet milk, three eggs and three teaspoons baking powder. Stir well, put two-thirds mixture in two tins. To the remaining third add three tablespoons molasses, one-fourth teaspoon cloves, half teaspoon cinnamon, half a cup each of currants and raisins. Bake in one tin. Put layers together with frosting, also on top.

Minnehaha Cake.

Mrs. Starks from Price's Cook Book.

One and a half cups sugar, half cup butter, half cup sweet milk, two heaping cups flour, two teaspoons baking powder, whites of six eggs beaten thoroughly. Bake in sheets.

Filling.

To boiled icing add a cup of stoned raisins cut fine, or a cup of nut meats chopped, and put between layers.

Fudge Cake.

Miss Fannie Cram.

Two cups sugar, three-quarters cup butter, scant cup milk, three cups sifted flour, three rounded teaspoons baking powder, one teaspoon vanilla, whites of eight eggs. This is enough for two layers. Bake forty minutes in a slow oven. Make a fudge filling.

Angel Food for Two.

Mrs. Cora L. Bright.

Separate six eggs, sift half a cup flour five times, sift two-thirds of a cup of sugar, beat the whites until stiff, add a salt spoon cream tartar, beat again until fine and dry. Add slowly the sugar, then the flour, one teaspoon vanilla. Bake in a small square pan, in a very moderate oven, for half an hour.

Cocoanut Cake.

Mrs. E. R. Lake.

Two cups sugar, one-half cup butter, three-quarters cup sweet milk, three cups flour, whites of eight eggs, two teaspoons baking powder, flavor with lemon. Bake in layers, spread with frosting. Sprinkle with cocoanut. Use whites of two eggs for frosting.

Mary's Cocoanut Cake.

Mrs. Julia F. Stitt.

The whites of eight eggs, one cup powdered sugar, one-half cup butter, one cup water or sweet milk, three cups flour, two teaspoons baking powder, one teaspoon lemon extract. Bake this as a loaf cake and the next day cut off the upper and lower crusts, trim the brown off the sides and slice it in four layers. Grate two cocoanuts and put in boiled icing. When cut it will be perfectly white all through and a very handsome cake.

Tea Cakes.

C. B. T.

One cup heaping full of sugar, one cup sour cream, two cups flour, one teaspoon of soda, one-half teaspoon salt, flavor to please the taste, bake in gem pans.

Breakfast Cake.

K. W.

One pint flour, three tablespoons butter, four tablespoons sugar, one egg, one cup sweet milk, two heaping teaspoons baking powder. Bake in a quick oven to be eaten warm with butter. Excellent.

Eggless Fruit Cake.

Mrs. Ida Brown.

One cup sugar, one-half cup butter, one cup sour milk, two cups flour, one cup raisins, teaspoon soda, one-half teaspoon cinnamon, half a grated nutmeg, and flavor to taste.

Plain Fruit Cake.

Mrs. Ida Brown.

Three cups brown sugar, one cup butter, two eggs, three cups sour milk, one cup seeded raisins, one cup currants, six scant cups flour, one and a half teaspoons soda, add nutmeg, cinnamon and cloves to taste. This makes quite a large cake.

White Cake.

Mrs. Daisy Davis.

One and a half cups granulated sugar, one-half cup butter creamed, then add whites of four eggs unbeaten, three cups flour, one cup water, two teaspoons baking powder, flavor to taste and beat well.

Sunshine Cake.

Mrs. Florence Love.

Beat the yolks of four eggs until thick and light, add gradually one and a half cups powdered sugar, and beat for ten minutes longer. Stir in lightly the whites of eleven eggs, which have been whipped to a very stiff dry froth. Add one cup flour in which is mixed one teaspoon cream tartar, and which has been sifted five times, mix gently, add one teaspoon vanilla, or the grated rind of one lemon, and one tablespoon of its juice. Turn into an ungreased mold and bake for three quarters of an hour in a moderate oven.

Imperial Cake.

Mrs. Nettie Holmes.

Two cups sugar, one cup butter, one quart flour, one lemon, nine eggs, one and one-quarter pound almonds, one-half pound citron, one-half pound raisins, two teaspoons baking powder. Cream butter and sugar, then add yolks beaten light, then whites beaten to a stiff froth, and the flour reserving part of the flour to mix with fruit and nuts, and put them in last.

Marsh-mallow Cake and Filling.

Fronia McCarl.

Two cups of flour, one and one-half cups sugar, three tablespoons of butter, two-thirds cup of sweet milk, whites of three eggs well beaten, yellow of one, two teaspoons of baking powder, one teaspoon of vanilla, bake in three layers.

FILLING:—One cup granulated sugar, four tablespoons of cold water, boil until it threads when poured from a spoon. Pour this over the well beaten white of one egg, beat hard, add ten cents worth of marsh-mallows heated in a double boiler till it will run together without any water, pour this in the egg and sugar and beat well, ready for cake.

Chocolate Cake.

Mrs. Nettie Holmes.

Four eggs, save the whites of two for icing, two cups sugar, two cups flour, one cup sour milk, one-half cup butter, one-quarter cake chocolate grated and set in oven just long enough to melt, one teaspoon cinnamon, one-half teaspoon cloves and allspice, and a little nutmeg, one teaspoon soda. Bake in layers and put together with white icing, or it is nice put together with cocoanut icing, or baked in a loaf cake. Half this recipe makes a good sized loaf cake.

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Foot Depot Hill.

Two Layer Cake.

Mrs. L. Jane Hays.

One cup sugar, scant half cup butter, creamed together, one cup sweet milk, two heaping cups flour, sifted five times, two teaspoons baking powder, whites two eggs beaten stiff, flavor with lemon.

Cloud and Sunshine.

Two-thirds cup butter, two cups sugar, whites three eggs, one cup milk, three cups flour, four level teaspoons baking powder. Bake two layers this way, to the rest add three tablespoons molasses, a teaspoon cloves, half teaspoon cinnamon, half cup raisins, half cup currants, or all raisins. White frosting between.

Ten Minute Cake

Miss Iva Johnson.

Two-thirds cup butter, two and a half cups flour, one teaspoon baking powder, whites four eggs, one and a half cups sugar, one cup milk, flavor with lemon extract.

Tutti Frutti Shortcake.

Miss Fannie A. Cram, Jacksonville.

THE CRUST:—Make a crust a little richer than biscuit, roll out one layer and put in pan, sprinkle a little flour over it, then roll another crust and put on top of the first and bake. Separate the crusts and use one for the upper crust of the shortcake.

THE SYRUP:—The juice of one lemon, one cup of sugar. When done add one tablespoon of gelatine dissolved.

THE FILLING:—Slice two oranges and two bananas and mix with pine apple or other fruit, add syrup to this and fill in the crust just before serving. Serve with whipped cream.

The Cake that Takes the Cake.

C. Mell Hurt.

Six eggs beaten separately, two and a half cups sugar, one cup sweet milk, four cups flour, two and a half teaspoons baking powder sifted in flour, one cup butter.

Lemon Cream Filling.

One pint sweet cream, thickened with two teaspoons corn starch, yolks of three eggs, butter size of hen's egg. Put butter, eggs, and sugar to taste in boiling cream, let come to a boil, add juice and grated rind of three lemons when nearly cool. When cold put between the layers.

Devil's Food Cake.

Mrs. Florence Love.

One cup sugar, one-half cup butter, one-half cup sweet milk, three eggs (reserve whites of two for filling), two and a half cups flour, one level teaspoon soda, sift flour and soda together, flavor with vanilla. CUSTARD—One cup chocolate, one cup sugar, one-half cup sweet milk. Set custard over teakettle until dissolved, when cool add part of the flour, then mix all together and add the rest of the flour. Bake in layers and put together with white icing.

PUDDINGS, ETC.

Potato Puffs.

Mrs. Olive Wier, Spring Hill, Kan.

One pint mashed potatoes, one egg, beat egg and potatoes together, then stir in one scant half cup flour, one teaspoon baking powder sifted with flour, make in cakes three inches long, half an inch thick. Fry in plenty of lard.

Eggs with Cream Sauce with Cheese.

Mrs. R. H. Main.

Melt two level tablespoons of butter, mix in a good tablespoon of flour, and pour in a half pint of hot milk or cream. Season with salt and pepper, put in shallow dish, drop in eggs, and sprinkle grated cheese over. Set in oven and cook slowly.

Prune Pudding.

Mrs. A. J. Ward, Jacksonville.

Two pounds prunes soaked over night. Cook well, remove pits and chop prunes, drain in collander, that moisture may be out. One scant cup granulated sugar, one cup chopped English walnuts, whites of four eggs well beaten, one teaspoonful vanilla. Bake in pudding pan, slowly, twenty-five minutes. Serve with whipped cream. The equal of any plum pudding.

Spice Pudding.

Mrs. J. O. Strabinger.

Three-quarters cup sugar, one-half cup butter, (or fresh meat fryings with a pinch of salt), one cup sorghum, one cup sour milk with one teaspoon soda, one teaspoon each cinnamon, nutmeg and allspice, flour enough to make batter like cake. Bake in long shallow pan or two cake tins.

Green Corn Pudding.

Miss Fannie Hurt.

One dozen ears corn, cut tips of grains off, scrape the rest, put into baking dish, add three eggs, three tablespoons sugar, butter the size of an egg, one teaspoon salt, one teaspoon flour, stir all well together, add enough sweet milk to make tolerably thin. Bake one hour and serve hot.

Corn pudding may be made in same way without eggs, but it requires one tablespoon flour. It is very nice.

Hominy pudding made like corn pudding.

Sweet Sauce.

Mrs. B. Wright.

One tablespoon flour, four of cold water, one cup boiling water, tablespoon butter and one of lemon juice. Mix the flour smooth with the cold water, then stir in gradually the boiling water, add sugar to taste, allow it to just boil, remove and add the butter and lemon juice, a little nutmeg or ground cinnamon may be used instead of the lemon juice or a tablespoon raspberry jam or any fruit juices.

Banana Float.

Mrs. J. H. Kirby.

Take a small box of gelatine and dissolve in a teacup of cold water for one hour. Boil three pints of sweet milk and two and a half tea cups of sugar together. Dip out a little of the boiling milk and stir it into gelatine, then stir this into rest of milk and boil ten minutes, when cool stir in 6 bananas that have been broken to pieces with a silver fork, mix thoroughly and set on the ice. Next day an hour before serving, take a quart of rich cream, sweeten to taste, flavor with vanilla and whip. Put the frozen bananas in a glass dish, with whipped cream on top.

Christmas Pudding.

Mrs. Ella Davis.

One-half pound bread crumbs, two ounces of flour, one-half pound currants, one-half pound raisins, four ounces sugar, one-half pound suet, two ounces candied lemon, and the rind of half a lemon, one teaspoonful nutmeg, four eggs, one teaspoonful salt, one medium sized carrot scraped is an improvement, a wine glass of brandy, and about a gill of milk. Stir well together, have ready a pan of boiling water, dip into it the cloth in which the pudding is to be placed. Pour the mixture into the cloth, tie securely and boil for about five or six hours. Serve with brandy or sweet sauce.

Sauce.

One cup sugar, two teaspoons corn starch, two tablespoons butter, one pint boiling water, cook until clear, add flavoring.

Float.

Kate H. Chrystup

One quart of milk in double boiler. Four eggs, leaving out the whites of two. When the milk is hot add the four yolks and two whites of eggs, into which has been beaten one tablespoon of flour and two-thirds of a cup of sugar. Put a stick of cinnamon in the milk when you first put it on. When done remove from fire and spread over the top, the remaining whites of eggs, beaten stiff into which has been put three tablespoons of sugar. Flavor whites to suit taste.

Black Pudding.

Mrs. Calvin Davis.

One cup butter, one cup sugar, one cup molasses, one cup sweet milk, one cup fruit, three cups flour, five eggs, one tablespoon soda, one tablespoon each of all kinds of spices. Bake as a cake and slice and steam when needed. Eat with cream and sugar, or any kind of sauce.

Cherry Jam Pudding.

Mrs. Ida Brown.

Two cups sugar, one large tablespoon butter, one cup sweet milk, one scant teaspoon soda, two eggs, four tablespoons cherry jam, two and a half cups flour. Serve with any kind of sauce.

Cherry Pudding

Mrs. Ella Rowand.

Make a good rich pie crust, and fix in jelly pan. leave about two inches around edge, put in cherries and sweeten as for pies. Make a batter of one cup sugar, one cup sour cream, one egg, flavor with nutmeg, one scant teaspoon soda and teaspoon baking powder. Make a rather stiff batter, pour on top of cherries, fold crust over batter and stick toothpicks in to hold in place until baked.

Cottage Fruit Pudding.

Mrs. B. Wright.

Put in baking dish either fresh or canned berries to the depth of an inch, pour over them the following ingredients well stirred together: One egg, one cup sugar, one cup sweet milk, one tablespoon butter, three cups flour, two teaspoons baking powder. Bake until crust is done. Turn top side down on earthen dish, leaving berries on top. Serve warm with foam sauce.

Foam Sauce.

One cup powdered sugar, two eggs, beat sugar and yolks together in a bowl set in boiling water, stir until hot, then add the whites beaten stiff, add small piece butter, tablespoon fruit juice or brandy. Pour over the sugar and eggs just before serving.

ICE CREAM, ETC.**Mint Ice Cream.**

Mrs. Margaret Watson.

For one-half gallon. Break up twenty-six sticks of peppermint candy, pour over enough new milk to almost but not quite cover the candy. It takes about a half a day for the candy to dissolve. Then add one quart of good cream, put in your freezer and freeze. The candy sweetens, flavors and colors the ice cream.

Caramel Ice Cream.

Carrie Dickason.

One pint of milk, one pint of cream, two eggs, two small cups sugar, one tablespoon flour. Scald one pint of fresh milk. Beat separately the whites and yolks of two eggs, then mix them together with one cup of sugar and the flour, stir this into the boiling milk. The other cup of sugar melt in a skillet until it resembles a brown liquid. Pour slowly into the custard. When this is cool add a pinch of salt and one pint of cream.

Chocolate or Cocoa Blanc Mange.

Mrs. E. S. Guss, Chicago.

Add one-half cup minute tapioca, one-half cup sugar and one-half teaspoon salt to three cups of hot chocolate or cocoa and allow it to cook fifteen minutes. Then remove from the fire, flavor with vanilla and pour into a mould. Serve cold with sugar and cream.

Pine Apple Sherbet.

Mrs. O. Williamson.

A quart of milk and a pint of sugar, pour in freezer and turn until it begins to freeze. Strain a can of shredded pine apple and the juice of three lemons and add to this. When almost frozen enough, fold in the beaten whites of two eggs. The juice of two oranges may be added if desired.

Fruit Punch.

Minna Bright.

Juice of six oranges, juice of three lemons, juice from one can of pine apple, add the chopped pine apple. Boil two pounds of sugar with enough water to make a syrup. Pour this syrup over the juices of fruit and add enough cold water to make the desired quantity of punch. Can use other fruits and juices if desired.

Ice Cream.

Mrs. E. A. Gorton.

To one quart of milk take one-half and put on in a double boiler to boil. Take the yolks of three eggs, one tablespoon flour, and one cup sugar. Mix flour and sugar and beat lightly in the yolks, and thin with the cold milk. Stir into the boiling milk and let come to a boil and set away to cool. Then beat whites of eggs to a stiff froth and stir in slowly, flavor to taste and freeze.

Macaroon Cream.

Mrs. F. L. Towles, Chicago.

One dozen macaroons, three-fourths cup sugar, three tablespoons corn starch or arrow root, wet with cold milk, one quart milk, flavor with vanilla. First place macaroons in a large bowl and squeeze lemon juice on each one. Put milk and sugar on stove and bring to a scald, then stir in the corn starch, let cook a few minutes and pour over the macaroons. When cool stir the macaroons through the cream, then put on ice and thoroughly chill before serving.

Bavarian Cream.

Mrs. Kate H. Chrysop.

One-third box gelatine, one-half cup cold water, one cup hot milk, one-fourth cup sugar, one cup cream, one teaspoon extract. Dissolve softened gelatine and sugar in the hot milk. When it begins to stiffen with the Dover beaten until light, add the beaten white of egg. Color a delicate pink. Grease the melon mould, wipe out the grease and pour in the above. Serve in bed of whipped cream.

SALADS.**Chicken Salad for Sandwiches.**

Miss Florence Davis.

Six chickens, twelve pounds beef cooked tender and twelve hard boiled eggs. Cool and grind and mix together, with salt, pepper, pinch of mustard and a little vinegar. Heat the liquor of both and moisten sufficiently to spread. This will spread twenty-four or twenty-five dozen buns. This mixture will have to be rather thin especially if it stands a few hours.

Cucumber Salad.

Mrs. Rausch, Beardstown.

Peel and slice cucumbers very thin, sprinkle a little salt between layers and let stand an hour, drain well, then cover with sour cream, add vinegar to taste.

Potato Salad.

Mrs. E. A. Gorton.

Yolks of three eggs well beaten, one scant tablespoon of salt, one teaspoon pepper, one teaspoon mustard, one grated onion, one-half cup vinegar, butter half the size of an egg, mix to a smooth paste and cook slowly. Let mixture cool, then add an equal quantity sweet cream, mix well and pour over cold boiled potatoes cut in small dice.

Oyster Salad.

Mrs. Florence Love.

Parboil the oysters in their own liquor, adding salt and pepper. Skim them out and let them get cold, cut in two or three pieces according to the size and allow two cups of cut celery to one and a half cups of oysters. Dress with mayonaise dressing.

Pine Apple Salad.

Mrs. Ella Retallic.

One can pine apple cut in cubes, without juice One cup English walnuts chopped coarsely, three hard boiled eggs, chopped. Moistened with mayonaise dressing.

Apple Salad.

Mrs. Julia F. Stitt, Pleasant Plains.

Two cups of raw juicy apples cut fine, one cup tender celery cut fine, two tablespoons or more of chopped walnuts. Mix with mayonaise dressing just before serving and garnish with halves of walnuts on lettuce leaves.

Violet Salad.

Mrs. Daisy Davis.

One cup chopped celery, one bunch water cress, one head lettuce, one green pepper, one small onion, one-half cup chopped nuts French dressing. Serve in any kind shells or bed of violets.

French Dressing.

Three tablespoons mustard, one tablespoon sugar, well worked together. Beat one egg very smooth, add tea cup vinegar little at a time, working it all smooth, then set on stove and cook three or four minutes. When cool add one tablespoon olive oil, being careful to have worked thoroughly.

Chicken Salad.

Mrs. Daisy Davis.

One quart cooked chicken, one pint celery chopped, one-half pint mayonaise dressing, one teaspoonful salt, three tablespoons vinegar, one-half teaspoon of pepper.

PICKLES.

Stuffed Cucumber Pickle.

Mrs. Rose Weber.

Soak large cucumbers in brine, strong enough to bear up an egg, for nine days. Remove from brine and soak in fresh water for three days. Split lengthwise and take out all the seeds. Put together again and lay in a kettle with grape leaves and a little alum, with half vinegar and water and scald. Lift them out and let cool. Stuff with lemon and raisins (slice lemons with rind on). Tie together and prepare vinegar (one pint of vinegar to one pint of sugar).

Green Tomato Pickle.

Mrs. Lida Greene.

One peck green tomatoes, one-half dozen onions, four green peppers, one pepper to be chopped. Slice tomatoes and onions, boil in two quarts of vinegar and one quart of water, three minutes. Drain few minutes, then use fresh vinegar two and a half quarts, one cup sugar, one tablespoon ground mustard, three tablespoons of salt, three teaspoons of cinnamon, two teaspoonfuls of cloves, three teaspoons of white mustard. Boil three minutes.

French Pickles.

Lucy Shaw, Summer Hill, Ill.

One quart of green tomatoes, one quart of onions, one quart of ripe cucumbers, two quarts of green cucumbers, one quart of cauliflower or cabbage, two quarts of vinegar, one cup salt, three cups of sugar, one-half cup flour, one-half ounce of tumeric, three large green peppers. Chop onions, tomatoes, cucumbers, cauliflower, and peppers up in little chunks, not fine. Take the salt, mix it well and cover with boiling water and let stand till morning, drain off the water good, then put in vinegar, mustard, tumeric, sugar and flour (mix these with a little vinegar so as not to be lumpy). Get this all just scalding hot, don't cook long. This makes about six quarts when done.

Rummage Pickle.

Mrs. A. J. Ward, Jacksonville.

Two quarts green tomatoes, one quart ripe tomatoes, three small bunches celery, three large onions, three red sweet peppers, three green sweet peppers, one small cabbage, one large ripe cucumber, one-half coffee cup salt. Chop vegetables and cover with the salt, and let stand over night. Drain well in morning, add three pints vinegar, two pounds dark brown sugar, one teaspoon mustard, one teaspoon pepper. Cook until clear (about an hour) then seal.

Green Tomato Pickles.

Miss Hattie Guss.

Slice green tomatoes and boil in weak brine until they are tender. Dissolve a pound of brown sugar in one quart vinegar, scald and pour over tomatoes. Should be repeated nine mornings if left unsealed. Spice to suit taste.

Peach Pickles.

Mrs. Rosa George.

Eight pounds peaches, four pounds sugar, stick two cloves in a peach, add a few sticks of cinnamon, cook tender, take out to cool. When cold put in jars, pour cold syrup over, let them stand twenty-four hours, then seal. This is a good rule for all fruit pickle if wanted rich.

MISCELLANEOUS.

To make those horrid lumps in mush disappear make the mush pretty thick, then put in one pint cold water, and heat well and let it boil good. There will be no lumps in the mush.

Mrs. Mary Gaddis.

Try pulverized borax for taking out machine grease. Moisten and rub, brush off and try again until all out.

To Can Green Beans (Excellent.)

Cora L. Bright.

Wash and string your green beans, then break into pieces and place in tin cans. Pour over them cold well water and place cans on the stove. Leave the can lids off. When they come to a boil, time them and boil just forty minutes. Fill cans up with boiling well water and seal.

Cracker Jack.

Fronia McCarl.

Six quarts of corn popped, one tea cup of molasses, one-half tea cup of sugar, one teaspoon of vinegar, butter size of a hickory nut. (No water.) Make in a kettle large enough to stir the corn in the candy. Stir well, then pour out on a table and spread out. Boil candy until it hardens when dropped in cold water.

Cracker Jack.

Miss Hattie E. Guss.

One cup corn syrup, one cup sugar, lump of butter, one tablespoon vinegar, boil all together until it hardens in water, then put in pop corn, all it will take up. Coconut or nut kernels will improve it.

Pop Corn Crisp.

Mrs. E. R. Lake.

Two tin cups light brown sugar, two tin cups glucose, one-half pint New Orleans Molasses. Cook dark brown, two tablespoons butter, one tablespoon soda, pour in corn, and salt a little and stir.

California Taffy.

Mrs. M. L. Gaddis.

Sugar, two and a half pounds, butter, three-quarters of an ounce, syrup, one and one-half pounds, milk, five sixteenths of a quart, paraffine, one-half ounce, gelatine, one-eighth of an ounce, flavor to taste.

Cracker Jack.

Mrs. Ella Rowand.

One cup sorghum, two cups sugar, one-half cup butter, one teaspoon soda, salt to taste. Pour over popped corn while hot, press in the pan.

Chocolate Fudge.

Maude Huff.

Butter a pan, pour into it three-fourths cup of pecan meats cut fine. Boil two cups sugar, one cup milk or cream, one square Baker's chocolate, boil about fifteen minutes, stir constantly. When almost done add butter size of a walnut. When done stir and beat until stiff enough to retain its shape, then pour over the nuts, let it cool, then cut out in squares. When stirring flavor with vanilla.

Sauer Kraut.

Miss Fannie Hurt.

Remove the outer leaves and cores of cabbage and cut fine on a slaw cutter, put down in a keg or jar, put a very little sprinkle of salt between the layers and pound each layer with a masher or mallet. When your vessel is full place some large cabbage leaves on top, and a double cloth wrung out of cold water, then cover with a very heavy weight on it, a large stone is best. Let it set for six weeks before using, being careful to remove the scum that rises every day, by washing out the cover, the cloth and weight in cold water. After six weeks pour off the liquid and fill over it with clear water. This makes it very nice and white.

Midwinter Marmalade.

Mrs. A. J. Ward, Jacksonville, Ill.

Two quarts of cranberries, cut in two one and one-half pounds of raisins, seedless, two or three oranges cut fine and shredded peel of one-half orange. One-half cup chopped nuts, seven cups sugar, one and one-half pints of water, possibly two quarts will be needed. Stir all together well before cooking, cook slowly. Delicious. This will make about fifteen glasses.

Burnt Sugar Fudge.

Mrs. George Berry.

Put heaping tablespoon of granulated sugar in pan and scorch it, then add enough hot water to make a syrup. Cream together, two cups sugar, one tablespoon butter, then add three-fourth cup sweet milk and a pinch of soda. When it comes to a boil add burnt sugar for flavoring. Boil all until it forms a soft ball in water, then beat until cold enough to pour in buttered tin. Can add chopped nuts.

Nut Candy.

Mrs. H. Schroeder, Quincy, Ill.

Boil two cups of brown sugar and one cup of water to a syrup, then pour over the white of two eggs beaten stiff, add chopped nuts.

Washing Fluid.

Miss E. L. Gaddis.

Salts of tartar, five cents, Lewis' lye, one can, salts of ammonia, five cents, dissolve in one gallon of soft water and put in glass. Use one-half teacupful to one-half boiler of water.

Hard Soap.

H. E. G.

Dissolve one can of Lewis' lye in one gallon of soft water, put five pounds of clean grease (more if meat scraps are used) in one gallon of soft water and let come to a boil, stir up lye and pour it in the grease, boil one hour, add one-fourth pound of borax, boil until dissolved, then add one-half tea cup kerosene, let boil up, then add three pints of cold soft water, stir up well, and take from the fire. Let get cold and cut out.

To Make Good Vinegar.

Miss Hattie E. Guss.

Boil slowly one hour, one pound of coarse brown sugar to each gallon of water used, and work it with a little yeast. Expose it to the sun until it becomes vinegar.

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